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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 94

FEBRUARY 22, 1936

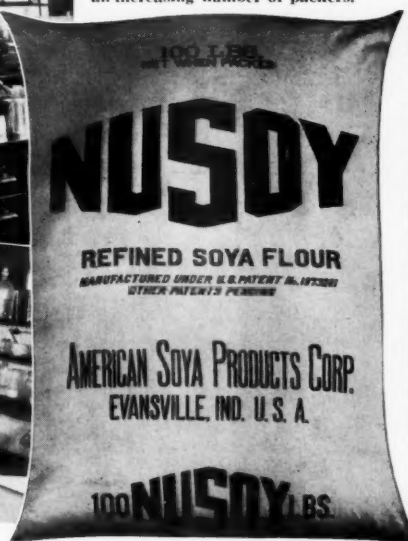
Number 8

## CONSTANT RESEARCH BEHIND NUSOY . . . . .

Packers who have visited the modern plant of the American Soya Products Corporation of Evansville, Ind., have been favorably impressed not only by the size and quality of the modern equipment used in producing Nusoy but also have expressed interest at the keen attention paid to research. A competent staff of chemists, bacteriologists and practical meat products experts are at work constantly in a perfectly equipped laboratory searching for new uses for Nusoy, better recipes, formulas, analyses, etc., etc. It is this *research-mindedness* that makes Nusoy more than just another soybean flour and which warrants your investigation of its possibilities in improving your sausage, meat loaf and other specialty products.



*Left*—Complete chemical laboratory for studying ways and means of improving Nusoy and the meat specialties in which it is being successfully employed by an increasing number of packers.



Complete equipment for small scale meat specialty products.



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FIFTY-FIVE YEARS' ACTIVE  
SERVICE WITH JOHN E. SMITH'S SONS CO.

## One of the Men Behind the Guarantee

Behind the guarantee that goes with every "BUFFALO" Sausage Machine, stands not only the integrity and reputation of the name "BUFFALO," but also the wealth of experience and the loyalty of such men as Andrew Winter, Plant Superintendent.

During the fifty-five years he has spent manufacturing "BUFFALO" Sausage Making Equipment, he has been responsible for many changes in both equipment and sausage room methods.

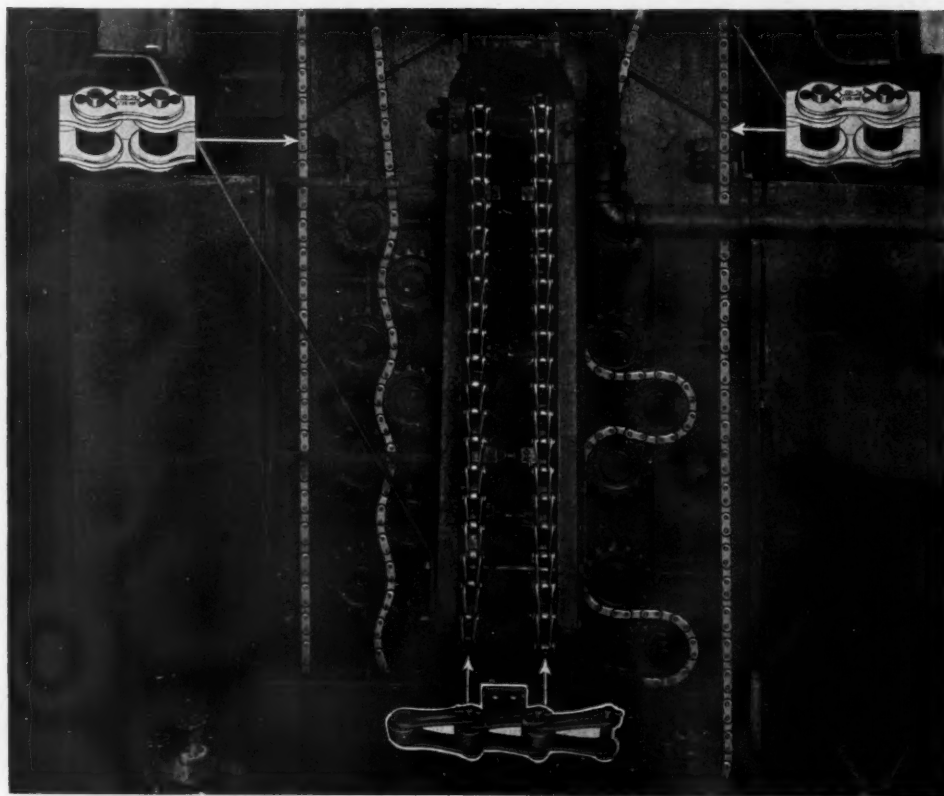
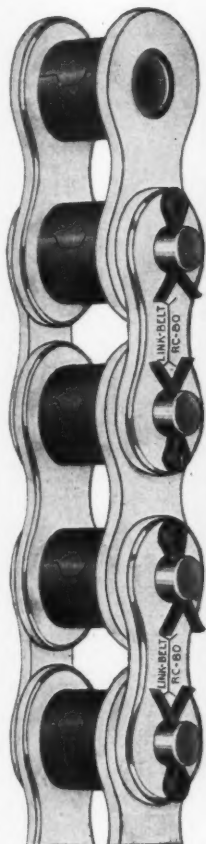
Starting with the invention of the first power meat chopper in 1868, it has been the sincere efforts of such men as Andrew Winter that have made it possible for the John E. Smith's Sons Co. the oldest manufacturers of sausage room equipment in America, to offer such a complete and modern line—a line that today knows no equal and is respected by the entire industry.

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# The National Provisioner

THE MAGAZINE OF THE

## Meat Packing and Allied Industries

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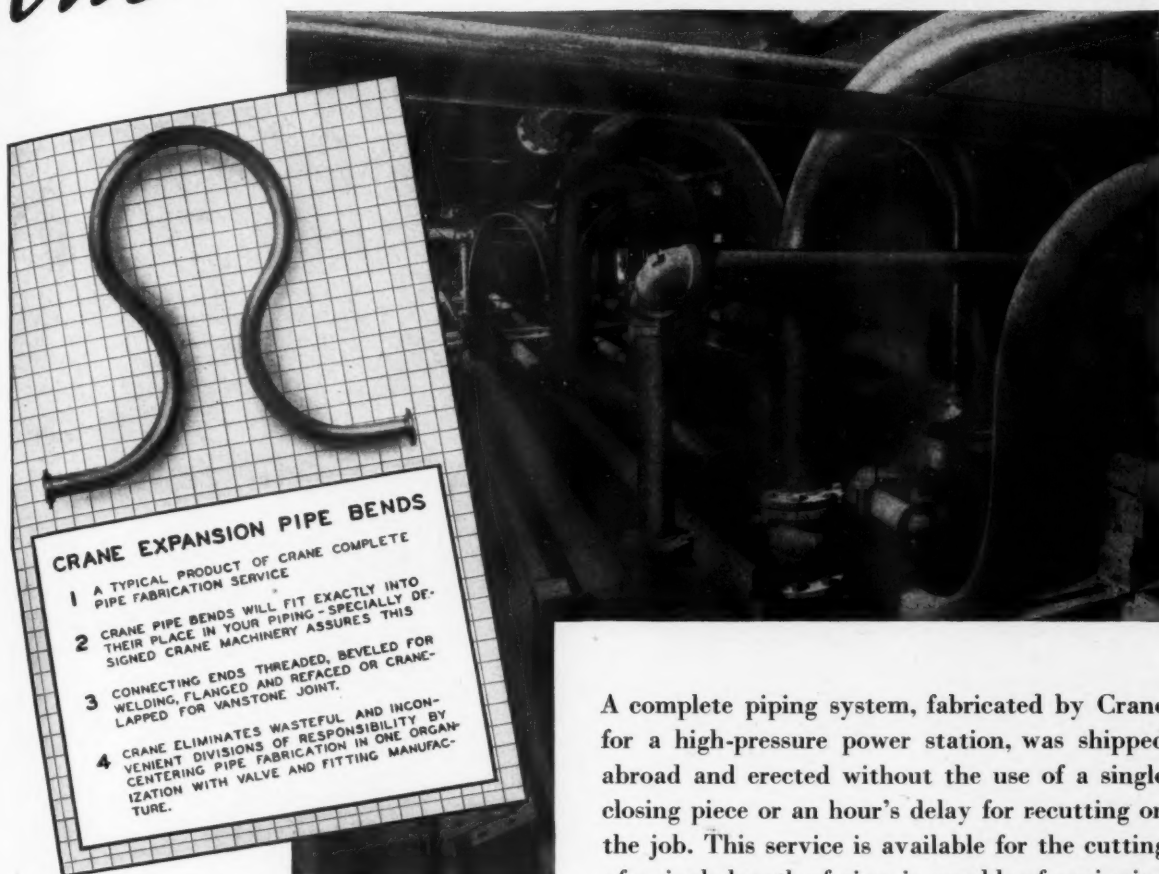
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**BUILD BETTER,**  
*Cut Costs with*

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Insist on *permanent* piping with Crane Valves, Fittings and Fabricated Piping. Crane piping equipment for both steam handling and processing is stocked in all industrial centers. Take advantage of Crane's complete shop service.

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*Branches and Sales Offices in One Hundred and Sixty Cities*

VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending February 22, 1936

Page 5



## Strength Starts at the Beginning

The unusual strength of Hackney containers starts at the first step of manufacture—the cold-drawing process. Solid plates of metal are formed—cold—into the barrel, drum, or cylinder.

Wall thickness is uniform. Strength of metal is retained at all points. Heat treating in automatically controlled gas furnaces insures that stresses in the

metal are relieved. The finished Hackney container has more strength than the most rigid tests require. Yet this premium strength is provided with economy of weight.

It has taken over 34 years of experience to build into Hackney containers the strength and service qualities that have won them widespread acceptance with leading packers.



**PRESSED STEEL TANK COMPANY**

208 S. La Salle St., Room 1187, Chicago • 1365 Vanderbilt Concourse, New York • 673 Roosevelt Bldg., Los Angeles • 6635 Greenfield Ave., Milwaukee

*Containers for Gases, Liquids and Solids*

## New No. 477-100-lb. "BOSS" Stuffer

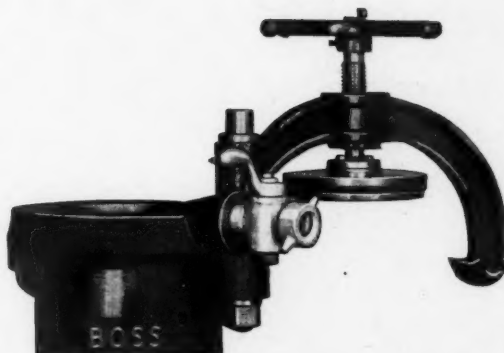


Illustration shows manner in which lid swings around, giving full access to the cylinder for ready filling and cleaning.

Like the larger size stuffers (200 lbs. and 400 lbs. capacity) the 100-lb. "BOSS" Stuffer is now made with swinging lid. In its construction are embodied the same superior features that have always placed "BOSS" Stuffers in the lead.

"BOSS" Floating Airtight Piston and New E-Z Piston Packing (both patented) provide easy operation and quick discharge of the sausage meat.

## New No. 479-"BOSS" Dispensers

Are simplified and improved in design and operation.

Are easily taken apart by hand, without the use of tools or wrenches, and have smooth, straight meat passages without nooks or crevices where meat might accumulate.



Illustrations show Size 1 Dispenser to the left and Size 2 Dispenser to the right, as they are attached to the stuffer and the various parts of which they are comprised.

### The Cincinnati Butchers' Supply Corporation

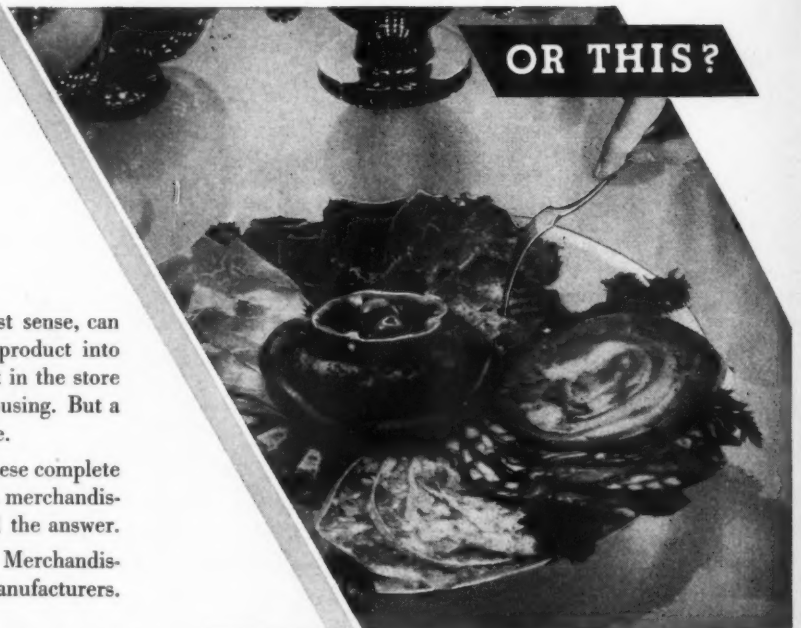
824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

Mfr. "BOSS" Machines for Killing,  
Sausage Making, Rendering

1972-2008 Central Ave.  
Cincinnati, Ohio



# WHAT DOES DISTRIBUTION MEAN..



**D**ISTRIBUTION, in its fullest sense, can mean only one thing—putting your product into the hands of the consumer. A product in the store has only changed its point of warehousing. But a product in the *home* is a complete sale.

If your problem is one of making these complete sales, our many years of experience in merchandising package goods may help you find the answer.

A letter to us will not obligate you. Merchandising help is part of our service to manufacturers.

**AMERICAN CAN  
COMPANY**

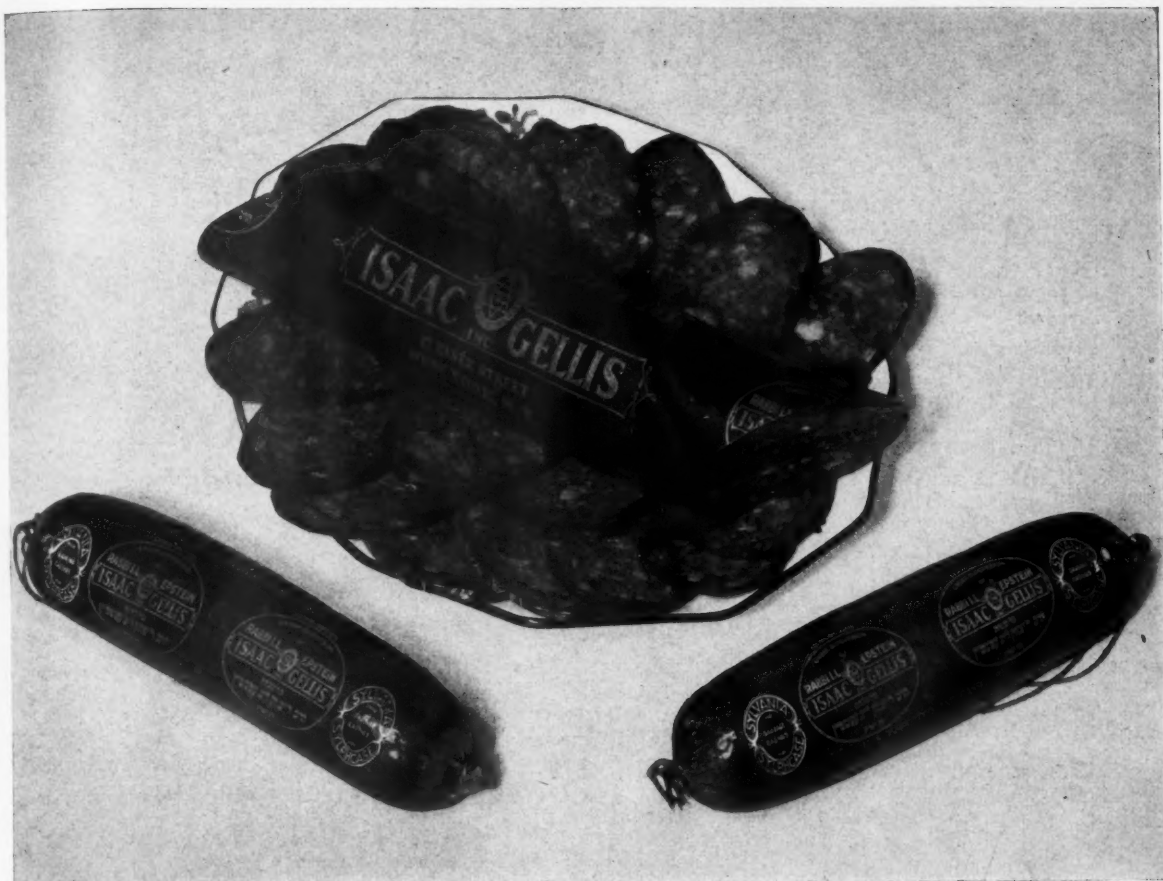
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N. B. C. WJZ Network

**BEN BERNIE** "and all  
the kids"  
Sponsored by AMERICAN CAN COMPANY



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Ready-to-Serve Meats.

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The transparent casing that is strictly Kosher. SYLPHCASE K  
CASINGS are always dependable for strength, capacity and visibility.

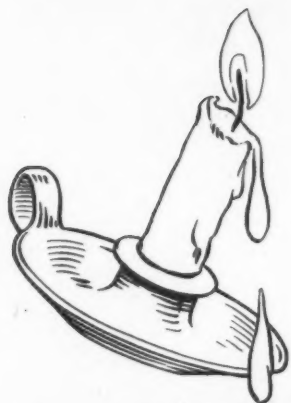
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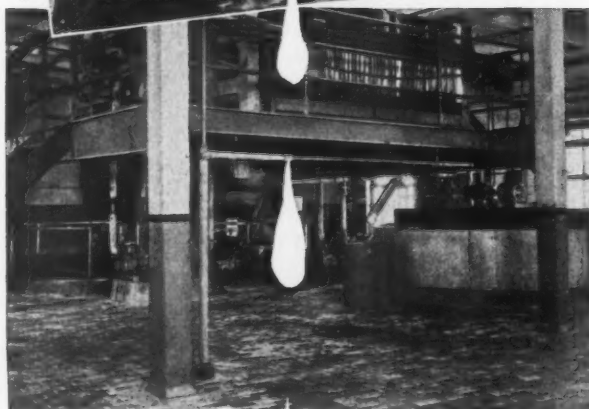
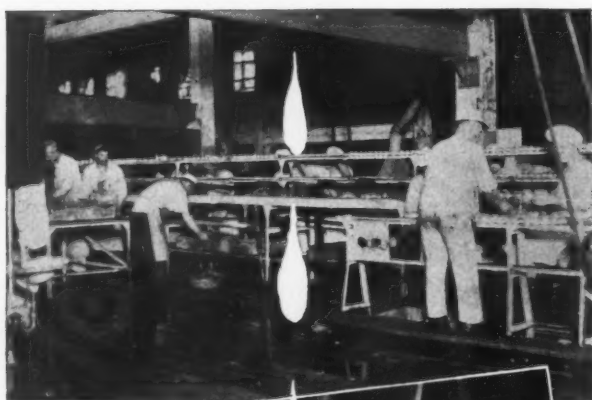
SYLPHCASE DIVISION

122 EAST 42nd STREET

NEW YORK CITY



# For Cleaning Greasy Surfaces



A product specifically designed to make a hard job easy—ROYAL WASHING POWDER, was created by a meat packing organization which should and does know what is required in the cleaning of greasy surfaces in the packing plant. Wherever grease is found, ROYAL WASHING POWDER should be used, for it reduces time and labor costs—and does a better job of cleaning.

## *Preponderance of Alkali with JUST ENOUGH Soap*

ROYAL WASHING POWDER is an excellent and most economical cleaning agent. High in alkali content with just a sufficient amount of soap to enable easy and quick rinsing. We are confident that you will be agreeably surprised at the results obtained.



# ROYAL

## WASHING POWDER

ARMOUR AND COMPANY • Industrial Soap Div.  
1355 W. 31st St. Chicago, Illinois

# THE NATIONAL Provisioner

Volume 94

THE MAGAZINE OF THE

Number 8

Meat Packing and Allied Industries

FEBRUARY 22, 1936

## STEAM and POWER *Costs Cut in Half*

### ● Step-by-Step Modernization Over 10-Year Period Gives Small Packer Efficient Power Plant for Small Cash Outlay

THERE ARE THREE METHODS by which the meat packer can finance modernization of his power plant —

- 1.—Pay cash;
- 2.—Borrow the money;
- 3.—Employ the "step-by-step" method.

The first method needs no explaining; it merely involves signing checks when the bills come in.

By the second method the money is obtained through governmental sources or from private concerns which specialize in equipment loans. (See THE NATIONAL PROVISIONER of July 20 and September 28, 1935.)

#### Going at It Step-by-Step

The third method — step-by-step modernization — involves deciding on the ultimate power plant set-up, and then working toward it as convenience and conditions permit.

This latter method of financing has some advantages. Among them is the fact that cash reserves and working capital are

not impaired. And, if the working program is planned carefully, each step in modernization can be largely, if not entirely, financed with savings made from the previous step.

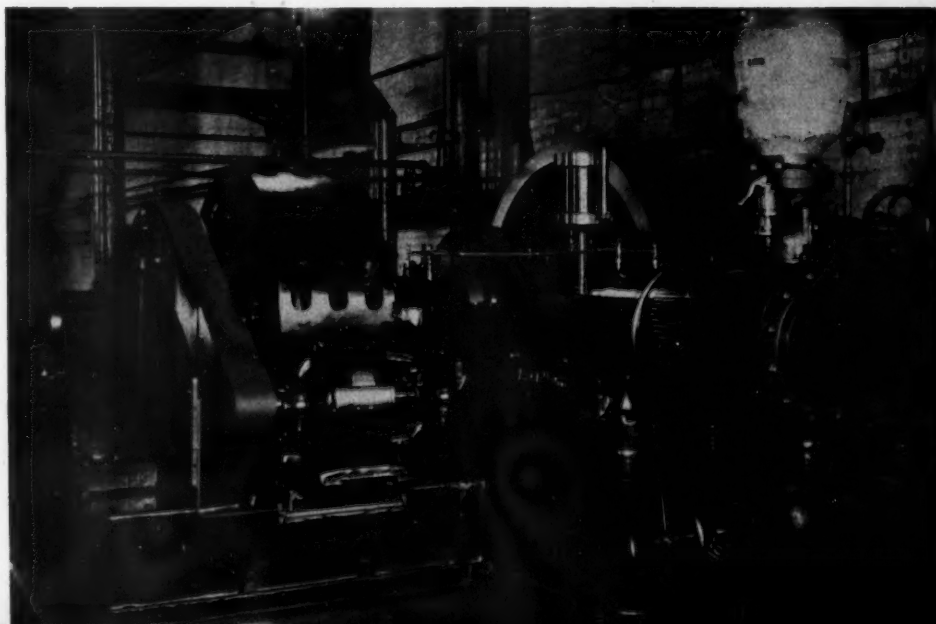
THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE has often suggested the "step-by-step" method of modernization to packers who want to cut steam and power costs, but who for one reason or another find it impossible or inadvisable to finance modernization by either of the other two methods.

#### Costs Cut 62 Per Cent

A typical example of "step-by-step" power plant modernization has been completed recently by the Pearl Packing Co., Madison, Ind. Work was started in 1924, more than 10 years ago. The final result

#### SUPPLIES POWER FOR EQUIPMENT OPERATION.

Engine-generator unit of 125 k.w. installed in 1934. A similar unit of 75 k.w. was placed in service in 1930. Steam and power cost in 1934 was \$8.542 less than in 1924, although twice as many head of livestock were slaughtered. Steam and power cost per head of livestock killed has been reduced from \$.419 in 1924 to \$.113 in 1934.





## WHERE STEAM AND POWER COSTS WERE CUT \$8,000 YEARLY.

Plant of Pearl Packing Co., Madison, Ind. The company slaughtered 43,479 head of livestock in 1934. Condenser and absorber of refrigerating machine are shown at right.

is that power plant costs have been cut 62 per cent, despite the fact that plant production increased 50 per cent during the rehabilitation period.

How this modernization program was carried out and the results secured is told by George A. Pardee, mechanical engineer, Louisville, Ky., who planned and directed it.

Prior to the time modernization was started, the company purchased power for equipment operation and made steam for processing in three hand-fired horizontal return tubular boilers. Refrigeration equipment consisted of one 30- and one 100-ton steam driven compressor. These supplied refrigeration for ice making and plant needs. All water was pumped with steam driven pumps.

### Planned Progress

In 1924 a 100-ton exhaust steam absorption refrigerating machine was installed. This operated on exhaust steam from pumps and other steam driven equipment.

In 1925 horizontal return tubular boilers were discarded and replaced with two hand fired, 223 h.p., 3-drum type water tube boilers. A zeolite water softener for treating boiler feed was also placed in service at the same time.

In 1928 and 1929 hand-fired grates were removed from furnaces and single retort underfeed stokers were installed.

In 1930 the first engine-generator set was placed in service. This was a 75 k.w., 60 cycle, 3 phase, 220 volt unit. After this was in operation public utility power was used only at night

and over week-ends when the generating unit was not in operation.

### Handling the Water Supply

In 1932 the first electric turbine type well pump was placed in service to furnish water for the plant. Prior to this time the water supply came from a deep well pump, an air lift being used to bring the water to the surface. Steam pumps then circulated the water through the refrigerating machines and plant.

The first electric well did not supply enough water for the plant, and it was necessary to purchase a considerable amount from the city water company. In 1933, therefore, a second electric well was placed in operation. This was located some 8 blocks from the plant. Electric power for the operation of this well was furnished from the plant's power house. This well supplies about 400 gallons of water per minute at 56 degs. Fahr., its operation being controlled automatically from the plant. Since it has been in operation purchase of city water has been discontinued.

### Eliminating Purchased Power

By the end of 1933 the electrical load had increased to a point where the 75

k.w. generator was loaded to capacity. When it had to be taken out of service for any reason, power for plant operation had to be purchased.

Early in 1934, therefore, a second engine and generator of 125 k.w. capacity was purchased and placed in operation, and purchase of power was discontinued. Several steam pumps used for pumping brine and water were replaced with electric-driven centrifugal pumps, the former being retained for stand-by service.

A balanced draft and combustion control system was also purchased during this year. This automatically controls fuel and air requirements to the stokers in proportion to the steam demand. Installation of this equipment gave an absolutely uniform steam pressure of 125 lbs. under all load conditions and maintained uniform fires in the furnaces. This control system has made a saving of 1½ tons of coal each 24 hours of boiler operation, sufficient to pay for its installation in approximately 4 months.

### How Refrigeration Equipment Is Operated

Refrigeration requirements are taken care of by the 100-ton absorption machine, which also produces 30 tons of ice daily during the summer season. Refrigeration for the packinghouse is furnished by circulating brine from the ice freezing tank with centrifugal pumps. A separate cooling tank is installed for the brine spray system which refrigerates the hog chill room. The 30-ton compressor has been discarded. The 100-ton compression machine is retained for stand-by service.

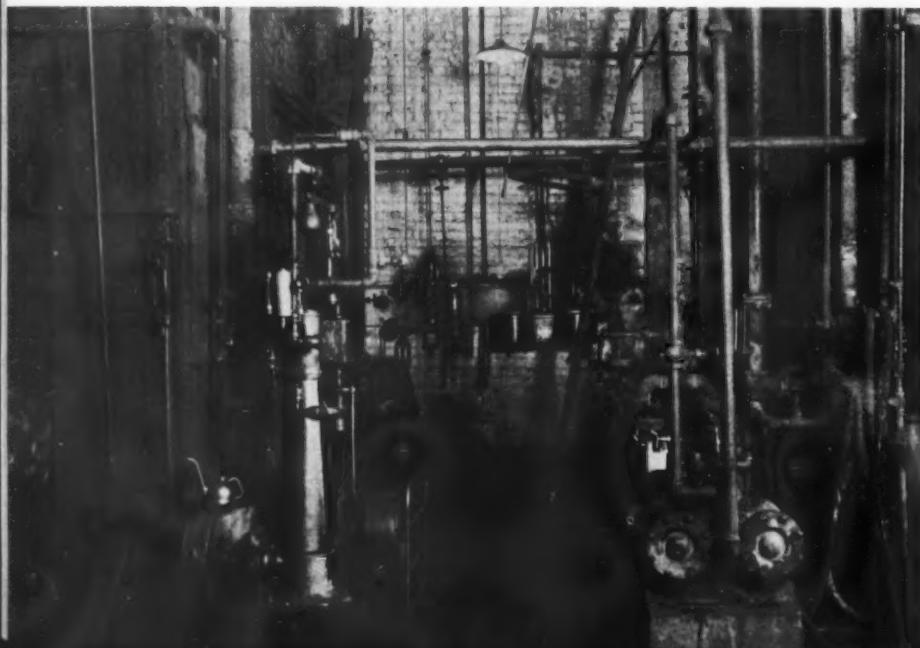
During the hot weather of the past

(Continued on page 21.)

### ONE REASON FOR HIGH BOILER EFFICIENCY AND LOW STEAM COSTS.

Combustion control equipment, by means of which good boiler operating conditions are maintained, shown on wall in background. At left is steam engine which drives stokers.

At right is boiler feed water pump.





# SOIL PLAN *Substitute* FOR THE AAA

Both Temporary and Permanent Aid to Agriculture  
in Measure Now on Its Way Through Congress

**B**OTH temporary and permanent plans for aiding agriculture are embodied in the farm bill which passed the United States Senate on February 15, and which is now before the House.

This bill is designed to replace the unconstitutional AAA plan.

Benefit payments would be made to farmers, but no contracts such as were provided under the AAA would be entered into. The bill is termed a "soil conservation" measure.

Provisions for temporary aid to agriculture up to January 1, 1938 are made. At that time the permanent provisions of the bill would go into effect.

## Federal Aid to Farmers

During the temporary period federal aid would be extended direct to co-operating farmers, but under the permanent provisions the federal money would be paid to the states for distribution to farmers cooperating in a federally-approved state program.

Where desired, a state could adopt a plan and join the permanent system immediately, but the Secretary of Agriculture would have veto power over the plan and the administrative personnel up to January 1, 1938. At the end of the temporary period any state not adopting the program would receive no part of the federal funds provided for the purpose.

Federal aid to farmers would be based on four factors:

Acreage of crop land.

Acreage of soil-improving crops.

Changes in farming practices.

Percentage of normal farm production which equals that percentage of normal national production of farm commodities required for domestic consumption.

## Livestock Control Through Feed Crops

Amount to be expended in this program annually is not to exceed \$500,000,000. The bill authorizes the Secretary of Agriculture, in his discretion, to use any of the funds authorized by the bill for "the expansion of domestic and foreign markets or for seeking new

or additional markets for agricultural commodities or the products thereof, or for the removal or disposition of surpluses of such commodities or the products thereof."

Control of acreage of farm land and required changes in farm practice are expected by proponents of the bill to bring about the results sought under the Agricultural Adjustment Act.

For example, one of the simplest methods of reducing livestock production would be in the reduction of feed crops, particularly corn. No one factor has a greater influence on the year to year hog crop under normal conditions as the size of the corn crop, in spite of the fact that many feeds can be substituted for corn.

Increase in the acreage of soil improving crops could have a material influence on cattle production. In areas such as the Corn Belt, for example, where the number of beef cattle raised is relatively small, but the number fed is large, reduction in feed crops and increase in forage crops would have a tendency to increase the size of the calf crop and thus offer considerable competition to producers of feeder cattle in range sections.

## Effect on Meat Supplies

Changes in farming practice could be called for in the Corn Belt which would result in a hog and fat cattle crop reduction which would materially affect meat supplies. A similar effect could be brought about by the fourth major factor in the program of allocating normal farm production on the basis of national production necessary for domestic consumption.

Thus raw material supplies of the

meat industry might be influenced by this proposed "soil conservation" program calling for the expenditure of half a billion dollars annually, which must be raised through some form of taxation.

## Senators Disagree on Bill

During the course of debate on the new bill in the Senate its constitutionality was questioned from time to time.

Fear was expressed by senators from dairy states that land removed from ordinary purposes and planted for soil conservation would increase the production of dairy products. Senator Royal S. Copeland of New York said that the measure as now drawn would breed "discord and sectional feuds" within the agricultural industry based on the proposed transfer of 20,000,000 to 30,000,000 acres of corn, wheat and cotton land to grass and other forage crops.

Commenting on the constitutionality of the bill, Senator William E. Borah of Idaho outlined its first three purposes—improvement of soil fertility, conservation of land and reduction of exploitation of national resources—and said: "It seems to me that the court might well hold that the act was constitutional as to those three purposes, because they all relate directly and intimately to the question of soil conservation. But then sub-division 4 provides for 'the re-establishment and maintenance of farmers' purchasing power,' I do not see how that could be sustained within the decision of the Supreme Court in the agricultural adjustment act case."

Replying to this statement, Senator Walter F. George of Georgia said: "I

## FRAMING THE NEW FARM BILL

Agricultural Adjustment Administrator Chester C. Davis, Solicitor General Stanley Reed and Secretary of Agriculture Henry A. Wallace (reading from left to right) discuss the new farm bill with Senator Ellison D. Smith, chairman of the Senate committee on agriculture.



am very frank to say to the senator from Idaho that I do not see how it could be sustained within that decision, because it has at least no direct relation to the constitutional purpose if it be conceded that soil conservation is within the powers of the federal government."

### Issue Crosses Party Lines

Spirited debate on the bill was under way in the House of Representatives as THE NATIONAL PROVISIONER went to press, with the issue cutting sharply across party lines. For instance, Representative J. Bayard Clark of North Carolina urged its adoption as a practical way of achieving the objectives of the AAA, while Representative Arthur P. Lamneck of Ohio characterized the measure as "idiotic." He attacked its constitutionality and said "there is no agricultural overproduction when 20,000,000 Americans are hungry." He objected strenuously to the way the industrial states were taxed to pay the agricultural states.

Early passage of the measure in the House was anticipated.

### DEALERS REPUDIATE TAX SUIT

Withdrawal of two of the retailer-plaintiffs was a new development this week in the suit brought by three meat dealers at Chicago to obtain \$34,000,000 in processing tax refunds from 30 meat packing companies. The case has aroused wide-spread interest throughout the industry.

The two Chicago retailers, Charles R. and William Kessler, withdrew as plaintiffs after declaring that they had never authorized suit.

"We did not even know we were complainants until we read about it in the newspapers," William Kessler stated. "My lawyer friend, Mr. Murphy, called me on the phone recently and said it would be a good idea to try to get some of the tax money. He then went on and started the suit without our consent. We do not care about the money."

It is reported, however, that another complainant has been found to add his name to the bill of complaint, which asks that approximately \$34,000,000 of packers' money be "passed back to these . . . and all other retailers from whom the packers collected it."

Chicago retailers discussed the question of processing tax refunds at a recent meeting of Chicago Central Retail Meat Dealers' Association. H. L. Rudnick, association attorney, described tremendous difficulties involved in recovering and handling tax refunds. "Retailers would become collecting agents for the consumers," he said.

"You bought meat at a certain price," he declared, "with no mention of the tax. When you pay a lump sum for an article, I question whether you can say you paid a portion of the tax. There are so many factors that enter into the pricing of meat that the prob-

lem becomes too complex to solve without research and lots of time for study. If we take the stand that it's the consumers' or the government's problem we avoid lots of worry."

Members contributing to the discussion were unwilling to have anything to do with attempts to recover the tax funds. Prevailing sentiment was expressed by George A. Steindl, who said: "As for the retailers claiming a share in the refund, what would we do with it? The public would have the same claim on you as you would have on the packers. I don't want it back. It would give us more trouble and we could expect nothing in return."

Otto Kleinfeld, well-known Chicago retailer, stated that it would be like taking home a bee's nest. "You would wish you never heard about it," he said.

A meeting of the Joint Council of Retail Associations decided to maintain the same attitude.

### PROCESSING TAX REFUNDS

Danger still exists, according to industry opinion, that the incomplete picture being painted of the net outcome of the processing tax program may be used as an argument for retroactive processing taxes or some other attempt to offset the return of money impounded through tax suits.

It is pointed out that the difference between millers and textile manufacturers—who say they were able to pass the tax along—and pork packers—who were selling a perishable and had to take what they could get, regardless of cost—has not been sufficiently recognized.

A statement of Chester G. Newcomb, vice president, Lake Erie Provision Co., which was recently made public at Cleveland, gives a picture of typical industry conditions during the AAA and explains reasons for industry policy. The statement, in part, follows:

### Who Makes Meat Price?

"Who Makes the Price of Meat?" is the title of an address by president R. H. Cabell of Armour and Company before the Chicago Association of Commerce, published in the December 7 issue of THE NATIONAL PROVISIONER.

Demand for this forceful presentation of the subject has been so great from packers and others that the address has been reprinted in leaflet form for distribution in the trade and to consumers.

Extra copies may be obtained, singly or in quantity, upon application to THE NATIONAL PROVISIONER, 407 S. Dearborn st., Chicago, Ill.

"Almost 70 years ago, our company began its operations in Cleveland. It stands well up in the list of old established firms serving the community. Time alone offers proof that an honest job has been done. Accordingly, we view with concern the position in which we are being placed due to misstatements and false charges in connection with the release to packers of impounded processing taxes.

### Back-Breaking Burden

"There seems to be wide-spread misunderstanding as to the position in which the government's corn-hog reduction program, financed by the illegal and back-breaking processing tax, had placed the packing companies, or at least those packing companies primarily engaged in the processing of pork.

"Certainly for the rank and file of smaller packing companies whose principal business is pork, last year's operations were conducted at a loss. A continuation of the heavy processing tax this year would certainly have spelled ruin for more than half of them.

"The government's hog reduction program had left pork packing plants and equipment standing idle a large part of the time. Overhead costs had mounted to the point where they were impossible to manage. Prior to the Supreme Court's decision, some of the independent companies had already been forced out of business. Others had been compelled to seek reorganization under the amended bankruptcy act.

### Packer's Plant Seized

"As typical of the efforts which were made to enforce collection of the tax, one plant a short distance out of Cleveland was seized by the government. Another, also close by, had a part of its inventory seized and saw it sacrificed at public sale. In Cleveland, when working capital used to meet tax payments had been exhausted, packers had to submit to the government placing liens upon their plants and inventory.

"In our own case, we have no way of measuring what this cost by way of inconvenience, attorney fees and court costs, to say nothing of the injury done to our credit standing.

"We are sure of only one thing. It all represented hardship and loss. In contrast, however, to the corn and hog farmer who was paid for reducing operations, the disastrous reduction in volume to packers because of the program was completely ignored.

"Under the circumstances, you may well believe that such packers feel that in all equity they are entitled to that portion of the tax from which they were relieved of payment and which represents but a small part of the total amount illegally collected. In the case of our own company, and this is true for many others, the unpaid portion will little more than wipe out our loss for last year."

# Packer Sees Basic Needs of Livestock and Meat Industry

**A**NIMALS which will produce meat cuts better adapted to consumer needs, reduction of cost of production of these animals and elimination of many of the taxes which have so materially widened the spread between what the producer receives and what the consumer pays—these were advocated by R. H. Cabell, president of Armour and Company, in an address before the Agricultural Club of Chicago on February 17.

"We are passing through an era in which balanced production on farms is being sought by agricultural leaders and by the national government as well. The goal is one greatly to be desired, but the means utilized to reach the goal deserve our best thought and attention," he said.

"It seems to me that the plowing under of crops and the premature slaughter of livestock and control of production under the guise of soil conservation will fail to give us the abundant life that we seek.

## Agriculture's Greatest Benefactor

"The panaceas of politicians quite frequently fail to live up to their promise and I am of the opinion that when the present era of Washington control of the farms has run its course we will probably come back to a realization that he who makes two blades of grass grow where one grew before, is after all, a greater benefactor of mankind than are those who discard the lessons of centuries of agriculture and try to produce abundance by destruction."

Mr. Cabell expressed the belief that we have by no means reached our full possibilities, either as producers or consumers of meat. Two factors stand in the way of a fuller realization of these possibilities. One, too little emphasis on quality and, two, too little knowledge and appreciation of costs.

## Never Had Surplus

Getting costs down is the crying need of the day, he said. "Our agricultural problem didn't grow out of surpluses. We never had a surplus. We had production costs that were too high to permit all of the people buying what they needed and wanted."

In spite of this need of cost reduction, the principal activities of the government in the field of farm relief are headed in exactly the opposite direction, he said. "Seemingly the authorities in Washington 'count that day lost, whose low descending sun finds no new tax added on.'"

Taxes levied on farms or corporations are just added costs of doing business. Adding to the cost of operations either raises prices or widens the spread be-

tween what the consumer pays and what the producer gets.

## Need Showdown on Taxes

"I have no apologies to make for the packing industry on the score of operating costs," Mr. Cabell said. "I claim that no comparable industry is more efficient. We originated mass production methods. We have evolved a system of handling livestock which enables us to perform our function at costs so small that they have practically no effect either on the price that farmers get for their livestock or that consumers pay for their meat.

"Taxes, however, are becoming an increasingly large portion of the cost of meat and in fact everything else, and it is time that we have a showdown."

Prices are higher than they need be, and profits on farms and in the industrial world are less than they should be, because the cost of doing business has been increased by the unusual conditions, and particularly by high taxes.

"The high prices about which consumers complain and which are keeping the farmers from utilizing to the full the productive capacities of their farms and ranches are due in large part to the high cost of government. This subject of taxation and the effect of taxes on operating costs and prices and profits is too big for discussion now. It is too important, however, to

ignore completely and I hope that you will give thought to it."

## Ideal Livestock Type

Mr. Cabell reviewed the results secured by the Argentine, New Zealand and Denmark in producing desirable type meat animals and pointed out that any program of herd rebuilding in this country to be really effective in supplying quality of meat and size of cuts which the consumer wants and which will help remove the necessity of always selling meat on a price basis, will call for animals of a slightly different type from those which are now the goal of breeders and feeders.

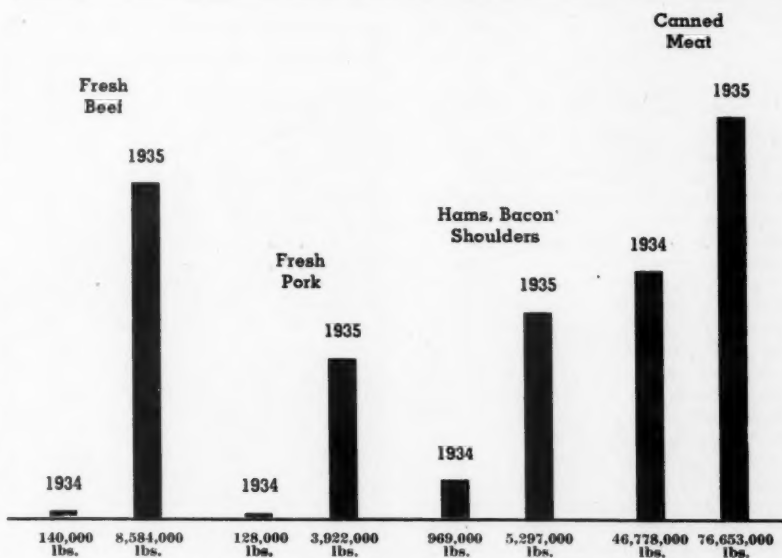
"It is my belief that the ideal steer of the future will weigh about 800 to 1,000 lbs. and will be fat and well finished at the long yearling or two-year-old stage; the ideal hog will weigh from 180 to 200 lbs. at six months and will be plump and smooth with a thin covering of fat over the back and thick sides of bacon; the ideal lamb will give us a thick muscled, meaty, firm carcass weighing about 40 lbs. All of these meats of the future will have a texture and flavor pleasing to the taste and will be tender."

## Better Meat — Better Price

Mr. Cabell said he could make no pretense of being able to tell how to produce these ideal animals, realizing at the same time that it will always be necessary to consider the efficiency of animals in changing feed to meat.

"There are a great many people in this country who like good meat and

(Continued on page 30.)



## MEAT IMPORTS ADD TO PACKERS' TROUBLES IN 1935.

Foreign meat products, which were imported in abnormally large volume in 1935, added to difficulties of packers already harassed by the processing tax and reduced volume. Tallow imports showed the greatest increase in volume, mounting to about 254,560,000 lbs. from 44,536,000 lbs. in 1934.



# Practical Points for the Trade



## Making Bockwurst

Spring brings bock beer and bockwurst!

While its manufacture is no longer confined to the bock beer season, it is then especially popular. An Eastern sausage manufacturer asks:

Editor THE NATIONAL PROVISIONER:

Can you send us a formula for making bockwurst? We should like to manufacture it during the spring months.

Bockwurst is a German style sausage which has always been popular in the spring when bock beer is plentiful. However, it is now used as a party specialty, even for afternoon or evening bridge parties, for Dutch lunch or for the meat portion of almost any meal. Bockwurst may be served with sauerkraut, baked apples, in tomato sauce, with fried apples or cooked in a casserole with potatoes. It is highly perishable and is best handled during cooler months.

Bockwurst may be prepared by many different formulas. One that makes a very good sausage is as follows:

- 50 lbs. fresh veal
- 50 lbs. regular fresh pork trimmings.

Veal is chopped fine with ice but not water. Grind pork trimmings through fine plate. Add ice after pork is put in chopper.

Then add necessary amount of salt to season and following seasoning ingredients:

- 8 oz. sugar
- ¾ oz. powdered sage
- 7 oz. white pepper
- ¾ oz. thyme
- ½ oz. cardamom
- 3 lbs. onions, preferably green
- 3 bunches of chopped parsley.

To above meat and seasoning mixture add 3 lbs. of dry milk. Ready prepared seasonings or specially prepared seasonings as manufactured by reputable firms may be used, in part, in this and following formula. Use of such balanced seasonings assures convenience and uniformity in making the product.

Seasoning is added in mixer but machine should not be allowed to revolve more than twice after parsley is added if it is to be distinguishable.

The product is stuffed in wide sheep casings, the size of regular weiners. It is highly perishable and should not be kept on hand. Bockwurst should be held just above freezing point so that it will not turn gray.

Another formula which makes a highly perishable product is as follows:

- 35 lbs. boneless veal
- 65 lbs. reasonably lean pork trimmings.

Trimnings should run about 65 per cent lean and 35 per cent fat. They should be frozen at least 20 days at a temperature which is not higher than 5 degs. Fahr. Enough salt is added to season and also the following additional ingredients:

- 6 oz. ground white pepper
- 4 oz. granulated sugar
- 1½ oz. ground mace
- 1 oz. ground cloves
- 1 teaspoon lemon extract
- 8 oz. chives.

There is also added:

- 1 doz. raw eggs
- 1 gal. cold milk.

Grind veal and pork through ½-in. plate, then put in silent cutter for about one minute and add pork trimmings. Chop all together for about two minutes additional. Pork trimmings must not be chopped so fine they will render to grease. Consistency of product should be about the same as for high grade frankfurters.

Add eggs and cold milk in the silent cutter as well as the seasoning. Bockwurst is then stuffed in sheep casings. This product is neither smoked nor cooked. It must be sold in a strictly fresh condition. This formula should be used in making a product only on order.

## Fancy Braunschweiger

Braunschweiger of fine flavor, good texture, which will cut well and keep its appearance both inside and out, is popular with retailers and consumers.

Many packers and sausage manufacturers are satisfied with their Braunschweiger, while others are not enjoying as wide trade as they should have. Some have a satisfactory formula, but do not get good results in the appearance of their product. *This is due to faults in handling.*

Formula and instructions for making a very good smoked liver sausage, or Braunschweiger, may be secured by subscribers by sending the attached coupon with 10c in stamps.

THE NATIONAL PROVISIONER,

407 So. Dearborn St., Chicago, Ill.

Please send me instructions on Braunschweiger or smoked liver sausage.

Name.....

Street.....

City.....

Enclosed find 10c in stamps.

## Yields of Lard

Lard yields from various fats are being checked by a Western packer. He writes:

Editor THE NATIONAL PROVISIONER:

Can you send us information on typical lard yields from different kinds of fat and lard material? We should like to check our own rendering results?

Yields of lard obtained from different materials vary somewhat on account of variations in hog types, feeding, etc. The following yield, in percentages of the weight of lard materials rendered, are typical:

Lard materials rendered	Lard yield in per cent
Caul fat .....	75
Ruffle fat .....	60
Gut fat .....	45
Belly trimmings .....	65
Backbones .....	12-16
Cheek meat fat .....	34
Leaf lard .....	92-94
Neckbones .....	13-17
S. P. ham bones .....	16-19
Clear plates .....	79-82
Ham facings .....	75
Snouts, trimmed .....	27
Fat back skins, fleshed .....	5-11
Neck fat .....	70
Stomach, well trimmed .....	6
Ears .....	12-14
Lips .....	26-29
Jaw bones, lower .....	11-13
Skull bones .....	12-14
Hind feet .....	14-16
Fore feet .....	10-11
Fat backs—	
6/8 lbs. ....	81½
8/10 lbs. ....	82½
10/12 lbs. ....	83½
12/14 lbs. ....	84½
14/16 lbs. ....	85½
16/18 lbs. ....	86½
18/20 lbs. ....	87½
20/25 lbs. ....	87½

## PECK CLEANING IS COSTLY

A Southern packer wants to know why the "peck" is diverted to inedible uses. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell me why the third stomach or peck is not used for edible purposes? Could it not be used in sausage?

The peck is a product that almost invariably goes into the inedible material. It is almost impossible to clean it thoroughly, and if cleaned it would be of value only as low grade sausage material.

One packer who has attempted to clean the peck to use it for edible purposes found that it cost 6 cents per lb. to clean—not worth the effort.

The only way to clean it is to scrub the fat as clean as possible and separate the leaves and scrub them. The resulting product, however, would not be worth the extra labor.



## Accident Prevention

### Points for Plant Executives to Keep in Mind in Maintaining a Clean Accident Record

#### HOW ACCIDENTS HAPPEN

Accidents happen in any meat plant department if safety rules are not observed. A list of injuries in nine different departments of one packing plant was recently compiled by the Institute of American Meat Packers from an actual monthly accident record.

Observance of safety rules would have prevented mishaps in which an employee in the:

Sausage making department stuck the prong of a fork in his hand and lost a day through infection;

Sewed casing department dropped a piece of ice on his foot, losing 2 days time;

Beef casing department strained back lifting and took 3 days off;

Beef killing department severed a tendon over knuckle of ring finger, causing 21 days lost-time;

Ice making department stepped backward into hot water, burning leg and losing 28 days;

Beef cutting severed artery in wrist and stayed home for 1 day;

Meat specialties slipped, catching hook in leg and lost 3 days;

Beef casing department dropped ice pick through his foot for a 4-day enforced vacation;

Hide cellar was caught between hand truck and box car door, bruising side and chest for 21 days lost-time;

Hog killing tripped and fell while leaving plant, injuring leg and costing 28 days off.

#### INSTITUTE SAFETY AWARDS

Forty plants of member companies of the Institute of American Meat Packers operated during December without a lost-time accident and either retained or received Institute Safety awards. The plants are:

Abraham Bros. Packing Co., Memphis, Tenn.; J. H. Allison & Co., Chattanooga, Tenn.; Armour and Company at Indianapolis, Ind., National Stock Yards, Ill., Sioux City, Ia. and Pittsburgh Prov. and Pkg. Co., Pittsburgh, Pa.; Chas. G. Buchy Pkg. Co., Greenville, O.; two plants of H. F. Busch Co., Cincinnati, O.; Crocker-Huffman Land & Water Co., Merced, Calif.; Deerfoot Farms Co., Southborough, Mass.; Denholm Pkg. Co., Pittsburgh, Pa.; Derby Foods, Inc., Chicago, Ill.; Jacob Dold Pkg. Co., Wichita, Kan.; Dold Pkg. Co., Omaha, Neb.; Eckert Pkg. Co., Henderson, Ky.; Emmart

Pkg. Co., Louisville, Ky.; Field Pkg. Co., Bowling Green, Ky.; Adolf Gobel, Inc., at Boston, Mass. and Brooklyn, N. Y.; Edward Hahn, Johnstown, Pa.; Hull & Dillon Pkg. Co., Pittsburgh, Kan.

Interstate Pkg. Co., Winona, Minn.; E. Kahn's Sons Co., Cincinnati, O.; Kingan & Co., Richmond, Va.; Lincoln Pkg. Co., Lincoln, Neb.; Harry Manaster & Bro., two plants at Chicago; John Morrell & Co., Topeka, Kan.; E. W. Penley, Auburn, Me.; Reynolds Pkg. Co., Union City, Tenn.; Stahl-Meyer, Inc., New York; Steiner Pkg. Co., Youngstown, O.; Swift & Company at Denver, Colo., Kansas City, Kan., Sioux City, Ia. and Watertown, S. D.; Union Pkg. Co., Inc., Los Angeles, Calif.; Wilmington Provision Co., Wilmington, Del. and F. L. Winner Pkg. Plant, Lock Haven, Pa.

#### PACKER ATTACKS LABOR ACT

Attacking constitutionality of the national labor relations act, Iowa Packing Co., Des Moines, Ia., has asked the District of Columbia supreme court for a temporary restraining order to prevent the labor relations board from enforcing provisions of the act. The court ordered the board to show cause why a temporary injunction should not be granted.

The company was recently cited by the board and ordered to appear for a hearing at St. Louis. The company questioned constitutionality of the act on grounds that it is an invasion of states' rights, that it destroys freedom of contracts and that it is an unlawful delegation of legislative power.

A good man may meet a good job through the "Classified" pages of THE NATIONAL PROVISIONER. Do you need either?

## LEARN to USE KNIVES SAFELY



NATIONAL SAFETY COUNCIL

#### CUT MEAT BUT NOT MEN.

A knife should be the packinghouse worker's servant—not his master.

## Paint in the Plant

### Packers Need to Know More About Kind of Paint to Use, Where and How It Should Be Used

#### PAINT VEHICLES—Thinners

By HENRY TRAPHAGEN.

Under this heading turpentine, turpentine substitute and benzine (benny) will be mentioned.

The time-honored turpentine—a distillation product from Southern pine—needs little introduction. It is used for thinning, and a little of it goes a long way. Ten per cent is usually enough for lustre (oil finish) paints. Too much kills the gloss.

Turpentine evaporates to a gummy consistency and does not therefore tend toward brittleness. It is probably the safest thinner known.

Turpentine substitute is a petroleum product that answers the requirements admirably. It is a little cheaper than real turpentine.

Benzine (benny) is the standby for cheap jobs. It will quickly thin out thick paint, but it evaporates too quickly, leaving tiny holes that injure the protective quality of the paint film.

Benzine does not gum, is not oxidized by the air, as is turpentine, and therefore tends toward porosity and brittleness. It is satisfactory for cheap temporary jobs, but is not recommended as an ingredient of corrosion-resistant paint, where long life is desired.

EDITOR'S NOTE.—This is the fifth of a series of talks on "Paint in the Plant." The next subject will be "PAINT VEHICLES—Tung Oil." Watch for it.

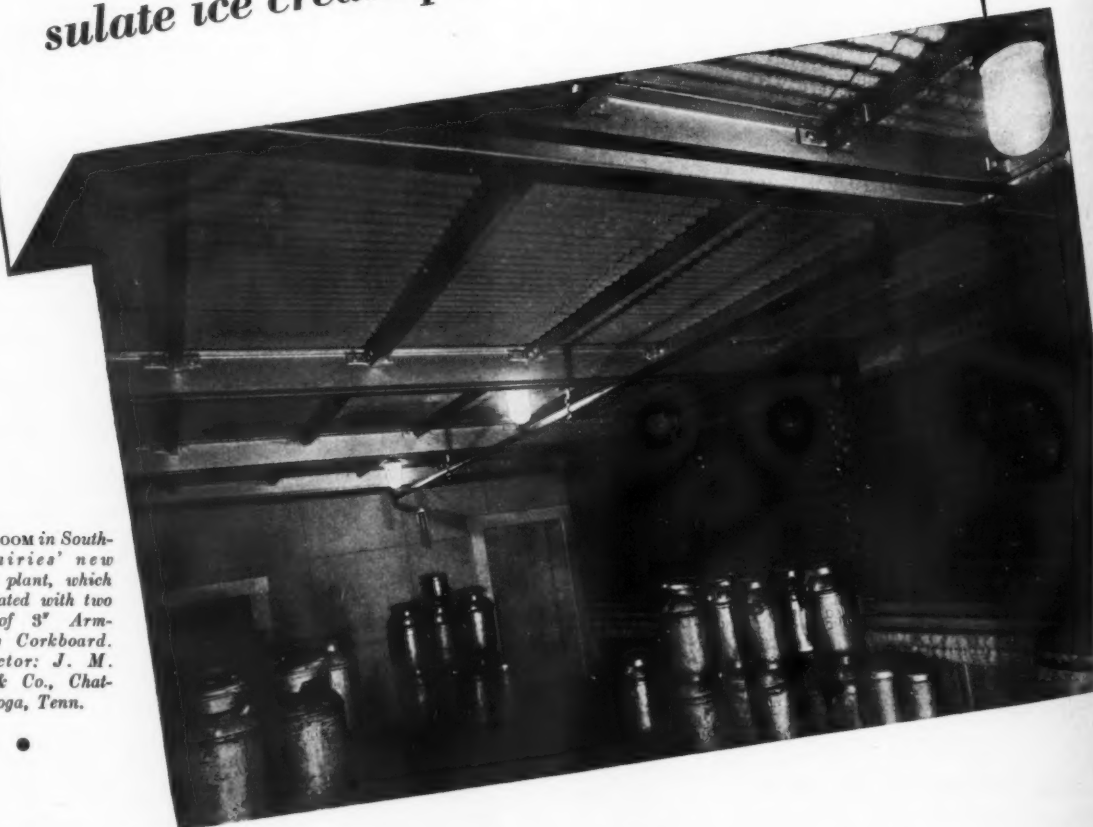
#### VISKING WINS SAFETY AWARD

The Chicago Safety Council has announced the names of the winners in its last Interplant Accident Prevention Contest, the Visking Corporation taking the prize for the food product group with a perfect score for the last half of 1935.

This contest has been a regular semi-annual feature in Chicago for many years, with 123 plants divided into 16 groups entered in the last contest. The Visking Corporation, never lower than second place for the past four contests, has had only one lost time accident in the last 950,000 work hours, and its last record of over 500,000 hours remains unbroken to date. So pleased has this company been with the benefits of human protection, high morale and low medical and compensation costs resulting from organized safety work in the plant, that safety activities recently were extended to cover Visking salesmen over the entire country, all of whom are now striving for individual safe driving awards.

# SOUTHERN DAIRIES, INC. chooses Armstrong's Corkboard to in- sulate ice cream plant at Atlanta, Ga.

MILK ROOM in Southern Dairies' new Atlanta plant, which is insulated with two layers of 3" Armstrong's Corkboard. Contractor: J. M. Allen & Co., Chattanooga, Tenn.



**T**HE same intelligent and long-range thinking that has made Southern Dairies, Inc. a leader in its industry prompted this company's choice of Armstrong's Corkboard for cold rooms in its new ice cream plant in Atlanta, Ga.

For not only does insulation play a vital part in the maintenance of product quality, but it also has much to do with the size of the refrigeration bill. Thanks to the unique qualities of cork—low thermal conductivity *plus* definite moisture resistance, Armstrong's Corkboard offers the kind of dependable, long-life service that insures constant, uniform temperature and keeps cold costs *permanently* low.

Many installations of this efficient insulation, made twenty and even thirty years ago, are still serving faithfully and economically today.

In Southern Dairies' new Atlanta plant, a total of more than 50,000 board feet of Armstrong's Corkboard was used. For hardening rooms, two layers of 4" Corkboard were installed; for the milk room, two layers of 3" corkboard. Parti-

tion walls are of solid corkboard. Ceiling insulation is installed on top of a metal deck.

Armstrong engineers are at your service in planning any type of insulation for your cold rooms—for your cold lines, too. No obligation. Write Armstrong Cork Products Company, Building Materials Division, 952 Concord St., Lancaster, Penna.



## Armstrong's LOW TEMPERATURE INSULATION

*for all cold rooms and cold lines*



# REFRIGERATION and Air Conditioning



## Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

### CUTTING WATER COSTS

A combination forced draft cooling tower and refrigerant condenser, designed to reduce water consumption of air conditioning systems, but apparently applicable for use with refrigerating systems in meat packing and sausage manufacturing plants, was among the equipment on display at the Fourth International Heating & Ventilating exposition in Chicago, that attracted much attention from meat plant engineers and mechanical men.

This new piece of equipment, known as the economizer, is arranged for either indoor or outdoor installation. It is used indoors by providing ducts to bring in outside air and exhaust heated, humidified air to the atmosphere.

A fan passes the outside air through a bank of bare pipe coils over which water trickles in a direction opposite to the air flow, to give a Baudelot cooling action. Refrigerant is condensed inside the coils and flows by gravity to the liquid receiver built in the base.

Cooling water is recirculated from drain pan by a pump driven by a fractional horsepower motor, which is so small as virtually to eliminate the pumping charges usually encountered in a cooling tower installation. Thus the economizer with a 1/6 h.p. pump will handle the same requirements as a conventional cooling tower with a 7 1/2 h.p. pump, representing a 97 per cent saving in pumping cost.

The continuous evaporation of water pumped over the coils is replenished automatically by a float valve. This make-up water amounts to about 1 per cent of the water required by the system, it is said.

The economizer, a product of the York Ice Machinery Corp., York, Pa., is available in a number of factory-built models, with capacities ranging from 3 to 50 tons of refrigeration. Larger sizes are assembled to order in the field.

### REFRIGERATION NOTES

Dr. Wayne Alliston, state WPA administrator, plans to start work on cold storage plant, Natchez, Miss., soon. Estimated cost is \$25,000.

United Butchers Abattoir, Atlanta, Ga., is under construction. Plant will be used as abattoir and cold storage

warehouse. H. P. Henschien, Chicago, Ill., is architect.

W. C. Ray and R. V. Ott are planning construction of cold storage plant, Ocala, Fla.

O. A. Cooper Milling Co., Humboldt, Nebr., plans erection of cold storage plant to include 240 individual cold storage lockers.

New equipment is being added to cold storage plant of A. A. Huegler & Sons, Beeville, Tex.

Modern Cold Storage Co. has opened new individual cold storage locker plant, Mount Vernon, Wash.

### TRAFFIC DICTIONARY

As an aid and handy reference book for those engaged or interested in traffic management, the third thoroughly revised edition of "The Traffic Dictionary," compiled by C. S. Nelson and Geo. T. Stufflebeam, was recently issued. This dictionary is described as a compendium of domestic and foreign trade and shipping terms, phrases and abbreviations. Included in the dictionary are names and kinds of organizations, publications, documents, equipment and services employed in the preparation, recording and handling of shipments via rail, water, air, express, parcel post and motor truck, as well as warehousing, terminal and transfer facilities, claim procedure, practice before the Interstate Commerce Commission and export and import trade transactions. The handbook contains 224 pages and is published by Shipping Service Organization, Grand Central Terminal, New York City.

### FROZEN POULTRY IN STORAGE

Storage stocks on hand February 1, 1936, with comparisons:

	Feb. 1, 1936.	Jan. 1, 1936.	Feb. 1, 1935.
	M lbs.	M lbs.	M lbs.
Broilers .....	8,515	11,558	18,186
Fryers .....	12,331	13,539	14,079
Roasters .....	29,779	31,244	30,009
Fowls .....	15,493	16,554	19,859
Turkeys .....	20,548	16,819	23,516
Ducks .....	1,507	3,134	2,134
Miscellaneous .....	15,551	14,741	14,502

### PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on February 1, 1936:

	Feb. 1, 1936.	Jan. 1, 1936.	Feb. 1, 1935.
	M lbs.	M lbs.	M lbs.
Butter, creamery .....	21,538	40,117	18,807
Cheese, American .....	78,178	86,537	71,007
Cheese, Swiss .....	5,574	5,379	4,125
Cheese, Brick & Munster .....	770	682	614
Cheese, Limburger .....	434	604	684
Cheese, all other .....	5,442	6,330	4,490
Eggs, frozen .....	59,950	69,546	52,725
Eggs, shell, cases .....	159	964	89

### Packers Are Modernizing

**B**UILDING and modernization activity among meat packers and sausage manufacturers indicates their realization of the fact that modern plants and equipment are the best money-savers. This activity has been especially notable in recent months, in spite of market conditions, as indicated by reports to THE NATIONAL PROVISIONER from many sections of the country.

Ben H. Rosenthal Co., Dallas, Tex., is adding a hog killing department to its plant facilities, which already include beef killing, sausage manufacture and other processing. Complete modern hog killing equipment has been purchased and operations will be under way in the near future.

Processing of beef, pork and lamb and manufacture of sausage and cheese will be carried on in a new building which is being erected for the Monroe Packing Corp., Monroe, La.

Cicero Sausage Co., 4900-16 West 25th place, Cicero, Ill., preparing itself for more business in 1936, has contracted to install larger refrigerating equipment and is improving cooling facilities. The Cicero Sausage Co. was established in 1920 and manufactures a quality grade of sausage under the brand name of "Hawthorne Brand." It has been under the same management since its incorporation.

Meyer Kornblum Packing Co., Kansas City, Kan., has awarded to Menges-Mange, Inc., St. Louis, Mo., a contract to design, build, and equip a modern beef killing and rendering plant.

Wright & Patterson Packing Co., Dallas, Tex., has awarded contract to Menges-Mange, Inc., for design of their plant to permit B. A. I. inspection, and for all equipment in sausage, lard rendering, inedible rendering, etc.

City Packing Company, Fort Worth, Tex., has awarded Menges-Mange, Inc., a contract for redesigning their plant so as to receive B. A. I. inspection.

Dallas Animal By-Products Co., Dallas, Tex., have placed an order with Menges-Mange, Inc., for a new 5- by 10-ft. Menges-Mange dry rendering cooker, which has recently been installed.

A new and modern plant for the Kansas City Dressed Beef Co., Kansas City, Kan., designed, built and equipped by Menges-Mange, Inc., is just being completed.

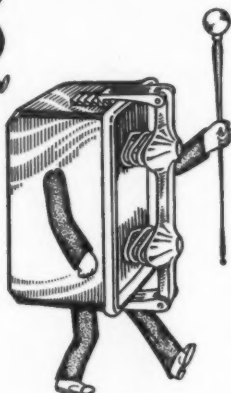
George Kaiser Packing Co., Kansas City, Kan., has awarded contract for the design, construction and equipping



# Leading the Parade BACK TO PROFITS



Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosa (Stainless) Steel, in a complete range of sizes. Liberal trade-in schedules make it actually *profitable* to dispose of worn, obsolete equipment and equip with new Adelmann Ham Boilers. Write for particulars today.



**"ADELMANN—THE KIND YOUR HAM MAKERS PREFER"**

Build up sales volume and increase profits by equipping your ham boiling department with Adelmann Ham Boilers! Modern, efficient and labor saving, they insure the production of quality products of perfect shape, texture and flavor — hams that insure the maintenance of constant, profitable volume.

Exclusive features incorporated in every Adelmann Ham Boiler provide efficiency and economy. Elliptical yielding springs maintain a constant, even pressure on the entire cover and prevent tilting, yet permit ham to expand while cooking. The self-sealing principle permits ham to cook in its own juice, greatly improving quality and flavor. Shrinkage is reduced, labor costs are minimized, sales and volume are increased. Use Adelmann Ham Boilers exclusively to guarantee profits! Write for details today.

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EUROPEAN REPRESENTATIVES: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—AUSTRALIAN AND NEW ZEALAND REPRESENTATIVES: Gollin & Co., Pty. Ltd., Offices in Principal Cities—CANADIAN REPRESENTATIVE: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Purchases of Adelmann Ham Boilers or equipment may be financed in amounts up to \$2000 for periods as long as three years, thru our bank under the Modernization Credit Plan of the Federal Housing Administration. Ask for details today!



# DON'T LET ANYONE TELL YOU THERE ISN'T *a difference in doors*

There is. It begins with the lumber. Long Leaf Douglas Fir is used in all York Doors. Why? Because Mother Nature knows which timbers best withstand dampness and humidity!

Next difference is in hardware. Look at the York "Roller-Seal" Latch. Before you get it we've tested it by *banging* it shut 35 times a minute for over 7,000 minutes. It assures a perfect seal. As to locking, it's fool-proof on that

score, because of a padlock hole in the roller arm between the keeper and the housing.

Hinges? They go through the same rigid "test workout" as York latches. All to be sure that when *you* get a York door it will withstand the wear of actual every day duty so thoroughly that you'll *know* there's a *big* difference in doors . . . that York are the finest Cold Storage Doors built.



*Let us send you a York Cold Storage Door Catalog. Use the coupon.*

YORK ICE MACHINERY CORPORATION, YORK, PENNSYLVANIA  
HEADQUARTERS BRANCHES THROUGHOUT THE WORLD

YORK ICE MACHINERY CORPORATION, YORK, PENNSYLVANIA

*Please send me your Cold Storage Door Catalog.*

Name.....

Street.....

City..... State..... (NP 2)

# YORK



of a new modern beef cooler to Menges-Mange, Inc.

Roegelein Provision Co., San Antonio, Tex., has placed a contract with Menges-Mange, Inc., for complete beef killing and rendering equipment for its new plant, which is to be under B. A. I. inspection.

## STEAM AND POWER SAVINGS

(Continued from page 12.)

two summers it has been necessary occasionally to operate the compression machine for a few hours at night to help out with the refrigeration load and to supply additional exhaust steam for the absorption machine. This method of operation balances the load very nicely and prevents any waste of exhaust steam, as well as producing additional refrigeration during the time when it is needed most.

During the day when the electric load is heavy, engines furnish sufficient exhaust steam for the absorption machine. All excess exhaust is used for heating water, supplying building radiation and for other purposes. Steam at intermediate pressure is used for rendering.

## High Boiler Efficiency Obtained

Comparative operating records for 1933 and 1934 (Table 1) show saving in coal consumption resulting from installation of the combustion control system.

Table 1.—Saving in Fuel

	Tons.
Coal burned, 1933.....	2,803
Coal burned, 1934.....	2,426
Saving.....	377
Saving in coal @ \$4.00 per ton.....	\$1,508.00

An actual test of the boiler stoker and combustion control unit performance, taken over a period of 56 days during June and July, 1934, showed an efficiency of 76.5 per cent at an average boiler load of 84 per cent, with peak loads running as high as 196 per cent over one-hour periods. This is very good steam generator performance.

The largest single saving resulting from modernization of this power plant was effected by installation of engines

and generators. This amounts to somewhat over \$3,000 per year.

During 1934 there was added to the electric load approximately 1,500 k.w.h. per month. This is sold to an outside user. Steam, power and refrigeration were also furnished to a milk receiving station.

Tables 2 and 3 show production and steam and power costs for 1924, when power plant modernization was started, and 1934, since improvements were completed. It will be noted that power plant operating costs were reduced 51 per cent and meat production increased 81.3 per cent. Loss in production of ice was only 3.6 per cent, so that total production of the plant was 77.7 per cent greater than when power plant modernization was started.

Table 2.—Production Data

	1924.	1934.
Hogs slaughtered.....	13,506	18,029
Calves slaughtered.....	6,300	21,354
Cattle slaughtered.....	1,152	2,060
Sheep slaughtered.....	.....	1,146
Total livestock slaughtered.....	21,087	43,479
Total wt. livestock slaughtered, lbs.....	4,950,146	8,975,932
Tons ice produced.....	5,400	5,261
Sale of steam power and refrigeration.....	.....	\$1,469.38

Table 3.—Steam and Power Costs

	1924.	1934.
Coal purchased.....	\$11,929.21	\$ 9,562.69
Power purchased.....	3,022.44	.....
Water purchased.....	1,797.75	113.70
Total cost.....	\$16,749.40	\$ 9,676.39

Credit steam, power, etc., sold.....	\$ 1,469.38
Net steam and power cost.....	\$16,749.40 \$ 8,207.01

Dividing steam and power costs between packing department and ice manufacturing on the basis of 60 per cent to the former and 40 per cent to the latter, and crediting steam and power with \$1,469.35 for steam, power and refrigeration sold, unit costs are as shown in Table 4.

Table 4.—Unit Steam and Power Costs

	1924.	1934.
Processing (60% of total).....	\$ 8,849.64	\$4,934.20
Ice mfg. (40% of total).....	7,809.76	3,282.81
Cost per head livestock killed.....	0.419	0.113
Cost per 1,000 lbs. live kill.....	1.78	0.55
Cost per ton of ice.....	1.44	0.62

Cost of new equipment installed during the modernization period, including engineering service, totaled approximately \$35,000. Average annual saving in steam and power costs from 1924 to 1934 is \$8,542.39, an annual return on the investment of 24.4 per cent. Allowing 5 per cent annually for depreciation and 2 per cent for taxes and insurance, net yearly return on the investment figures out at 17.4 per cent.

## Why Pay for Waste?

Many smaller packers can secure an equally good or a better return through power plant modernization, if they carefully plan their modernization program and proceed along lines similar to those worked out by the Pearl Packing Co. No packer can afford to purchase electric power when it can be made as a by-product of the processing steam demand.

Production of power requires only approximately 5 per cent of the total heat in the steam. An engine or turbine placed in the steam line between boilers and processing departments will produce power as a by-product at a very small cost. This, therefore, is the thing to do instead of wasting energy through a reducing valve and paying a public utility company for something that actually is going to waste.

## TO PUSH Z FREEZING PROCESS

Z Processes, Inc., a new company, has been formed with offices at 1 Exchange Place, Jersey City, N. J., to acquire the business of American Z Corporation. It plans an aggressive development of the quick freezing processes of M. T. Zarotschenzeff. Officers of Z Processes, Inc. are Charles H. Welling, president; M. T. Zarotschenzeff, vice president; Paul Abbott, treasurer; Charles B. Hester, secretary. For the present the business will be conducted through the company's representative, Charles H. Welling & Co., Inc., 40 Wall street, New York.

Watch "Wanted Page" for bargains.



**THEURER ICEFIN**  
Refrigeration

Made in Four Sizes to Meet Your Requirement.

↑ ↑ ↑ ↑  
Warm Air

**The Modern**  
**COMMERCIAL BODY COOLING UNIT**

Used by Leading Packers for Route Deliveries

Now in Third Year

**THEURER WAGON WORKS, INC.**  
INSULATED—REFRIGERATED COMMERCIAL BODIES  
New York City North Bergen, N. J.

**GEORGE A. PARDEE**  
MECHANICAL ENGINEER

30 Years of PRACTICAL EXPERIENCE

DESIGNING... IN

CONSTRUCTING and...  
ECONOMICAL OPERATION

OF  
STEAM • ELECTRICAL POWER • AND REFRIGERATING PLANTS  
FOR

The MEAT PACKING and PROVISION INDUSTRY

SURVEYS • REPORTS • PLANS and RECOMMENDATIONS  
FURNISHED UPON REQUEST • Write...

ADDRESS: 2729 DUMESNIL STREET • LOUISVILLE, KENTUCKY



## AIR CONDITIONING APPLICATIONS ENGINEERED TO YOUR SPECIFIC CONDITIONS

Any program of air conditioning your meat plant should command serious consideration not alone of design and construction of the units available, but of their adaptability to the specific needs.

The Vilter Mono-Unit commends itself as the practical solution of any air conditioning problem in already existing plants. In its application, the Mono-Unit is engineered to meet and maintain the specific conditions required.

Its adaptability to small space requirements, its moderate cost and its economy of operation make it the logical answer to air conditioning requirements in the curing cellar, the sausage meat cooler, the sausage hanging cooler and the smoking room.

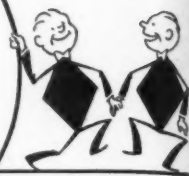
Neat as a tailor-made installation, the Mono-Unit embraces the same factors of efficiency and simplicity as have marked every type of Vilter equipment for nearly seventy years. Write for detailed information.

THE **VILTER**  
"SINCE 1867"

MANUFACTURING COMPANY  
2118 South First Street  
MILWAUKEE, WISCONSIN

REPRESENTATIVES IN PRINCIPAL CITIES

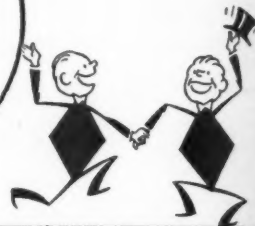
A FOOD MAN  
TOLD US HE  
WANTED BETTER  
FLAVOR



WE SAID—"TRY  
DIAMOND CRYSTAL  
SALT. YOU CAN USE  
MORE BECAUSE  
IT'S Milder"



NOW HE'LL  
USE NO  
OTHER



AND he's just one of the many thousands of successful food men who insist on Diamond Crystal Salt.

Because in addition to Diamond Crystal Salt's mildness, the exclusive Alberger Process of making this fine salt insures other qualities of equal importance in the making of superior food products.

Diamond Crystal Salt is always uniform. And it's so mild you can safely use much more with no risk of getting a salty taste. Its porous flakes dissolve quicker, too, and thus cut operating costs. Why not test out Diamond Crystal Salt in your plant today? Diamond Crystal Salt Co., (Inc.), 250 Park Ave., New York, New York.



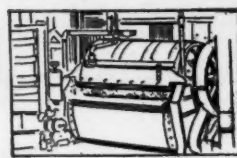
# Diamond Crystal Salt

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY  
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

LARD	10.80c
BELLIES	11.20c
CHAMS	10.70c
LOINS	10.80c
BUTTS	10.80c

# Provisions and Lard

## Weekly Market Review



**Market Fairly Active — Undertone Heavy — Lard at New Season's Lows — Hog Run Moderate — Hogs Firm — Cash Trade Fair — Sentiment Mixed.**

Market for hog products was moderately active and unsteady the past week, lard again sinking into new low ground for season. It was difficult to account for the heavy undertone in the futures market other than lack of support and spreading operations, lard being sold against purchase of corn futures. Cold weather continued over the greater part of the country. This served to keep down hog runs. The resulting firmness in hogs again failed to influence the futures market.

Tired longs were inclined to let go. This, with some hedge pressure at times, ran market into stop-loss orders. There was a fair volume of buying

through commission houses on a scale down, but aggressive support was lacking. Some buying was credited to packinghouse sources, presumably lifting hedges against cash sales.

At the same time, packinghouse interests were buying nearby futures and selling distant months, transferring hedges prior to March tender day. Commission house longs appeared to be doing the reverse. Cash trade was reported only fair. This fact, with increasing lard stocks at Chicago and some other points, served to make for mixed sentiment. Stocks are comparatively small compared with a year ago.

### Hogs at New High

Receipts of hogs at Western packing points last week totaled 223,195 head, compared with 291,600 the previous week and 296,963 the same week last year. Indications were that the run

this week might be a little larger than during previous week, but smaller than a year ago.

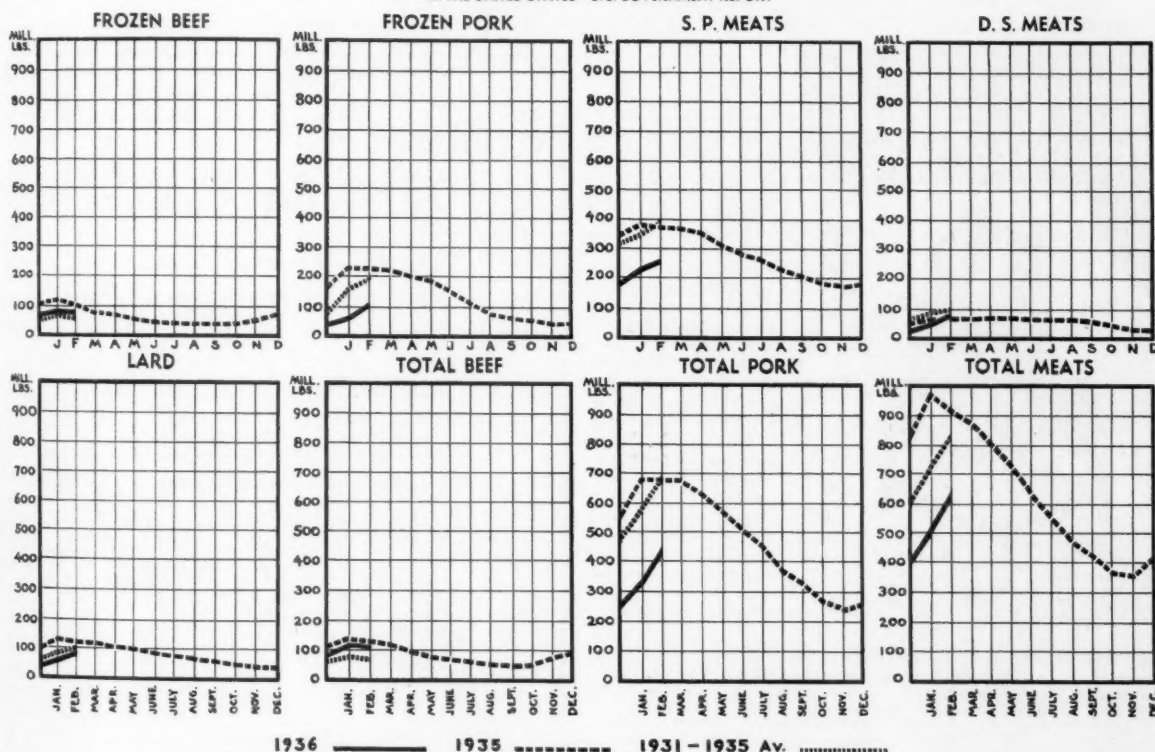
Top hogs at Chicago reached a new high for the year at 11.20c, but subsequently reacted to 10.70c. Average price of hogs at Chicago at outset of the week was 10.80c, against 10.65c the previous week and 8c a year ago.

Average weight of hogs received at Chicago last week was 234 lbs., against 236 lbs. the previous week, 236 lbs. a year ago and 223 lbs. two years ago.

Exports continue very small. Official exports of lard during week ended February 8 were 1,179,000 lbs., against 2,739,000 lbs. last year. Exports from January 1 to February 8 this year were only 10,798,000 lbs., against 20,516,000 lbs. the same time last year. Exports of hams and shoulders for the week were 20,000 lbs., against 130,000 lbs. last year; bacon, 179,000 lbs., against

## STORAGE STOCKS OF MEAT AND LARD

IN THE UNITED STATES — U. S. GOVERNMENT REPORT



This chart in THE NATIONAL PROVISIONER MARKET SERVICE SERIES shows stocks of meat and lard on hand in the United States on January 1 and February 1, 1936, compared with a year earlier and the 5-year average.

Trend of pork and lard stocks has been sharply upward since the first of the year, despite moderate hog runs and weather usually considered favorable for pork consumption. With the exception of D. S. cuts, pork meat and lard stocks are under those on February 1, 1935, and the 5-year average. (See table on page 25.)



## A Flavorable Food Talk



Better for All Kinds of Smoked Meats,  
Bologna, Frankfurters — and All Kinds  
of Dried Sausage

Order Seaslic Pure Garlic Juice and  
Seaslic Pure Onion Juice



## PORK SAUSAGE

DRY SOLUBLE SEASONINGS are made by selecting the finest whole spices, and the extractions are carefully compounded by the most efficient food chemists.

DRY SOLUBLE SPICES are convenient and give off a rich aroma in the finished product.

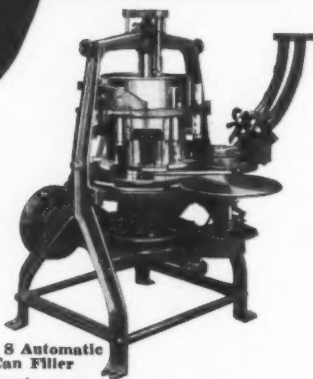
LIQUID SPICES are just as carefully made and as economically used.

YOU CAN CHOOSE YOUR STYLE.

Order real Pork Sausage Seasoning from GRIFFITHS.  
We make only the best seasonings.

**The Griffith Laboratories** 1415 W. 37th St. Chicago

*Some One Profits on  
Your By-Products  
WHY NOT YOU?*



M & S Automatic  
Can Filler

Automatic, accurate, high-speed, trouble-proof. Several hundred M & S Can Fillers are now in use in packing plants.

There's a nice profit in canned meat products—hash, potted meats, sausage, soups, dog food, food for other pets, etc.

If you're not now canning these yourself, someone else is making the long profit. Why not consider a canning department of your own?

All the "wrinkles" have been taken out of this feature of a Packer's activities, and a canning department may now be profitably installed—easily and quickly.

May we send you, without obligation, complete information on equipment necessary to install your own canning plant?

### Sprague-Sells Equipment for Meat Cannery

Boxers	Continuous Cookers	Meat Cutters, Chop-	Steam Jacketed
Can Cleaners	& Coolers	pers & Dicers	Kettles
Can Forks	Cooling Tanks	Meat Mixers	Supplies
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Can Testers	High Pressure	Process Control	Tanks
Can Tongs	Pumps and	Instruments	Thermometers
Canners Scales	Washers	Retorts, Crates &	Tramrail System
Capping Steels	Hoists, Circle and	Trucks	Trucks
Colls	Electric	Sewage Screens	Etc., Etc.
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**SPRAGUE - SELLS**  
Division of Food Machinery Corporation HOOPESTON, ILLINOIS

## Order Your EASTER HAM BAGS!

You'll want plenty of Quality - Control Stockinettes for your Easter Hams! You'll find that they make hams sell better because they improve quality, flavor and appearance. And they pay their cost many times in shrink savings alone! Ask us to send you samples and full particulars. No obligation—write!

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Selling Agent

**THE ADLER COMPANY**  
CINCINNATI

*The World's Largest Knitters of Stockinette Fabrics*

542,000 lbs.; pickled pork, 48,000 lbs., against 75,000 lbs.

**PORK**—Demand was fair and market steady at New York. Mess was quoted \$32.37 per barrel; family, \$31.37 per barrel; fat backs, \$21.25@28.25 per barrel.

**LARD**—Demand was quiet at New York and market easier. Prime Western was quoted at 11.15@11.25c; middle Western, 11.15@11.25c; New York City tierces, 10½@10¾c; tubs, 11¼c; refined Continent, 11½@11¾c; South America, 11½@11¾c; Brazil kegs, 11½@11¾c; compound, car lots New York, 11½c; smaller lots, 11¼c.

At Chicago, regular lard in round lots was quoted at 2½c over March; loose lard, 50c under March; leaf lard, 50c under March.

(See page 32 for later markets.)

**BEEF**—Demand was fair but market easy at New York. Mess was nominal; packer, nominal; family, \$19.00@20.00 per barrel; extra India mess, nominal.

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Feb. 15, 1936:

	Week Feb. 15.	Previous week.	Same week, '35.
Cured Meats, lbs.	14,218,000	19,036,000	15,062,000
Fresh Meats, lbs.	38,886,000	47,040,000	43,738,000
Lard, lbs.	1,267,000	1,736,000	4,491,000

## Hog Cut-Out Results

**H**OG cut-out test for the first four days of the current week is little changed from that of the same period a week earlier. Packers' hog costs were less and hog product values were lower, but as there was practically no change in the relative position, cut-out losses, except in the case of lighter averages, held about steady.

Again this week the weather exerted the greatest influence on both hog and product markets. Hog runs at Chicago were more liberal, totaling 51,000 head for the first four days of the week, compared with 40,000 head during the first four days of last week.

Demand for fresh cuts showed little improvement. Packers on Wednesday reported the first carry-over on fresh loins in some time and accepted the lowest price for this cut in ten days—½c below the Tuesday price. Prices for this cut were down another cent Thursday. Most other fresh cuts held practically steady during the period.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week, average costs and credits being used. The results may or may not be typical in other sections of the country. Each packer, therefore, should work his own test, substituting local costs and product values for those used here.

## STOCKS IN COLD STORAGE

Stocks of meat and lard on hand in the United States on Feb. 1, 1936, with comparisons (see chart on page 23) are reported as follows:

1934.				
	Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard.
Jan. 1.....	129,763	402,632	97,301	132,510
Feb. 1.....	177,292	442,438	110,674	168,756
Mar. 1.....	184,538	438,069	113,208	177,560
Apr. 1.....	167,436	381,248	108,538	173,775
May 1.....	165,772	381,633	107,919	179,441
June 1.....	168,130	375,631	98,294	182,579
July 1.....	167,463	369,293	91,209	195,973
Aug. 1.....	181,254	370,695	91,617	209,497
Sept. 1.....	151,849	326,379	63,782	167,155
Oct. 1.....	130,235	335,219	58,780	127,847
Nov. 1.....	122,677	330,378	50,682	108,519
Dec. 1.....	158,675	360,332	52,906	103,827
1935.				
	Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard.
Jan. 1.....	230,866	387,856	68,841	118,107
Feb. 1.....	226,487	374,600	69,709	112,711
Mar. 1.....	220,719	378,807	73,789	110,508
Apr. 1.....	203,296	350,291	73,577	104,861
May 1.....	177,837	315,779	71,285	101,224
June 1.....	147,991	290,778	66,307	91,708
July 1.....	115,645	264,863	64,799	84,680
Aug. 1.....	83,119	225,560	61,231	68,435
Sept. 1.....	65,680	205,476	54,084	63,837
Oct. 1.....	51,013	185,550	41,042	45,350
Nov. 1.....	37,693	174,329	28,041	40,702
Dec. 1.....	36,048	186,177	30,984	37,906
1936.				
	Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard.
Jan. 1.....	58,270	213,670	54,837	52,718
Feb. 1.....	101,951	253,638	79,961	75,771

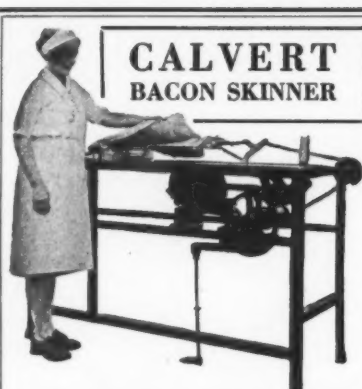
## LARD AND GREASE EXPORTS

Exports of lard from New York City, Feb. 1, 1936, to Feb. 19, 1936, totaled 1,658,516 lbs.; greases, 421,200 lbs.; tallow, 89,200 lbs.; stearine, 14,800 lbs.

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-260 lbs.			260-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	14.0	18¾	\$ 2.54	13.70	17¾	\$ 2.43	13.30	17¼	\$ 2.29
Picnics.....	5.60	13¾	.77	5.30	13¼	.70	5.00	12¾	.63
Boston butts.....	4.00	19¾	.79	4.00	19¾	.79	4.00	19¾	.79
Loins (blade in).....	9.80	20¾	2.05	9.50	20.0	1.90	9.00	19.0	1.71
Bellies, S. P.....	11.00	19½	2.15	8.70	18¾	1.58	3.50	17¼	.60
Bellies, D. S.....	.....	.....	.....	3.00	13¾	.42	9.00	13½	1.22
Fat backs.....	2.00	7¾	.15	4.00	8.0	.32	5.00	9.0	.45
Plates and jowls.....	2.50	8¾	.20	2.50	8¾	.20	3.30	8¾	.27
Raw leaf.....	2.00	9¾	.20	2.10	9¾	.21	2.20	9¾	.22
P. S. lard, rend. wt.....	12.60	10¾	1.35	11.90	10¾	1.28	11.50	10¾	1.24
Spareribs.....	1.50	15¾	.24	1.50	15¾	.24	1.50	15¾	.24
Trimmings.....	3.00	12½	.38	2.80	12½	.35	2.70	12½	.34
Feet, tails, neckbones.....	2.00	.....	.10	2.00	.....	.10	2.00	.....	.10
Offal and misc.....	.....	.....	.35	.....	.....	.35	.....	.....	.35
<b>TOTAL YIELD AND VALUE.....</b>	<b>70.00</b>		<b>\$11.27</b>	<b>71.00</b>		<b>\$10.87</b>	<b>72.00</b>		<b>\$10.45</b>
Cost of hogs per cwt.....		\$10.84			\$10.81			\$10.66	
Condemnation loss.....		.05			.05			.05	
Handling and overhead.....		.55			.49			.46	
<b>TOTAL COST PER CWT. ALIVE.....</b>		<b>\$11.44</b>			<b>\$11.35</b>			<b>\$11.17</b>	
<b>TOTAL VALUE.....</b>		<b>11.27</b>			<b>10.87</b>			<b>10.45</b>	
Loss per cwt.....		.17			.48			.72	
Loss per hog.....		\$ .34			\$ 1.15			\$ 2.02	



## CALVERT BACON SKINNER

## HERE'S PROOF OF SAVINGS MADE!

The figures at the right are the result of actual tests made in a representative small plant. One girl with a CALVERT Bacon Skinner worked in competition with five good butchers. In four days, she more than equalled the entire weekly production of the five men, besides producing a far superior product, with less waste fat. If you slice 500 lbs. of bacon per week you need this machine to cut costs. Write!

DATA	
Salaries of 5 butchers (\$30 each) .....	\$150.00
Salary of girl (Four days) .....	\$12.00
Interest and depreciation on machine .....	.50
	12.50

WEEKLY SAVING...\$137.50  
Savings alone pay for machine in less than three weeks!

THE CALVERT MACHINE CO. 1606-08 Thames St. Baltimore, Md.

## WYNANTSKILL Stockinette News

### SAVING MONEY for MEAT PACKERS

## KNIFE SLIPS on Smoked Hams

Used on smoked meats, WYNANTSKILL Stockinettes cut shrink, improve appearance, increase sales appeal. They protect fresh and cured meats against losses, contamination, bruises. They pay for themselves!

A single knife slip on a ham often requires considerable trimming. And every ounce you trim means a reduction in profit!

You can eliminate these losses by using WYNANTSKILL Stockinettes. The method is simple. WYNANTSKILL Stockinettes are made to fit perfectly. They exert a molding pressure on the meat. They hold loose pieces in place with a firm pressure, and you'll find that these loose pieces will go back into place during processing!

This is only one of the advantages of using WYNANTSKILL Stockinettes. Others—equally important—make WYNANTSKILL Stockinettes the best investment you can make. Try them and see! SAMPLES? Gladly!

**Wynantskill MFG. CO.**  
TROY, NEW YORK  
The BEST POSTED Company in the Stockinette Field  
REPRESENTED BY—Fred K. Higbie, 417 S. Dearborn St., Chicago, Ill.; W. J. Newman, 1005 Pearl St., Alameda, Calif.; Murphy Sales, Adrian, Mich.; C. M. Ardizsoni, 9042—41st Ave., Corona, L. I., N. Y.; Jos. W. Gates, 131 W. Oakdale Ave., Glenside, Pa.



NATURE AND HUMAN SKILL combine to give Superb Quality in these imported canned Hams.

Try a Case Today

**AMPOL,**  
11 E. 16th ST., NEW YORK, N. Y.

## PROFITS

### Always in Tune!

Sausage and Specialties made with STANGE Products, seasoned with Dry Essence of Natural Spices, always strike the right note. They are always attractive and appetizing in appearance. They have piquant, delicious flavor. They combine in perfect balance every quality desired in fine sausage.

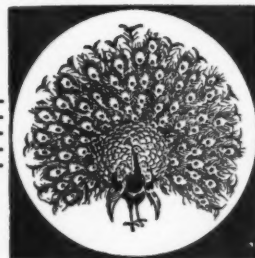
That's why sausage manufacturers on the Stange bandwagon lead the industry in profits!

Ask for samples!

#### LIST OF PRODUCTS

Dry Essence of Natural Spices—Individual or blended	Premier Curing Salt
Peacock Brand Certified Casing Colors	Baytean
	Sani Close
	Meat Branding Inks—Violet and Brown

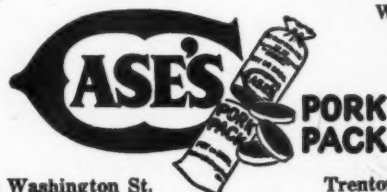
**WM. J. STANGE CO.**  
2536-40 W. MONROE ST., CHICAGO  
Western Branch, 923 E. 3rd St., Los Angeles



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## PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended Feb. 15, 1936:

	PORK.		Nov. 1, 1935 to Feb. 15, 1936.
	Week ended Feb. 15, 1936.	Week ended Feb. 16, 1935.	
Total	224	30	688
United Kingdom	224	30	478
Continent	224	30	478
West Indies	224	30	100

BACON AND HAM.		
	M lbs.	M lbs.
Total	2,882	3,406
United Kingdom	2,875	3,406
Continent	7	3,406
West Indies	191	119
Other countries	0	2

LARD.		
	M lbs.	M lbs.
Total	1,305	3,556
United Kingdom	1,183	3,463
Continent	122	1,428
St. and C. America	88	224
West Indies	0	5
Other countries	0	2

### TOTAL EXPORTS BY PORTS.

From	Bacon and Ham, bbls.	Lard, M lbs.
New York	224	296
St. John, N. B., West.	1,989	842
Halifax	823	167
Total week	224	1,305
Previous week	2,882	1,660
2 weeks ago	254	1,946
Cor. week 1935	30	3,556

### SUMMARY NOV. 1, 1935, TO FEB. 15, 1936.

	1935 to 1936.	1935.	Increase.	Decrease.
Pork, M lbs.	137	183	46	
Bacon and Ham, M lbs.	30,689	44,398	13,904	
Lard, M lbs.	28,292	53,353	25,063	

## MEAT IMPORTS AT NEW YORK

For week ended Feb. 15, 1936:

Point of origin.	Commodity.	Amount.
Canada—Smoked bacon	5,144 lbs.	
Canada—Fresh chilled pork tenderloin	3,310 lbs.	
Canada—Smoked pork butts	3,140 lbs.	
Canada—Sausage	630 lbs.	
Canada—S. P. ham	13,500 lbs.	
Canada—Fresh chilled beef	7,455 lbs.	
Denmark—Cooked ham	658 lbs.	
Denmark—Smoked ham	1,326 lbs.	
Germany—Smoked ham	2,135 lbs.	
Germany—Smoked sausage	2,470 lbs.	
Germany—Cooked sausage	170 lbs.	
Germany—Cooked ham	83,764 lbs.	
Holland—Smoked ham	1,431 lbs.	
Hungary—Salam	1,102 lbs.	
Irish Free State—Smoked bacon	19,955 lbs.	
Irish Free State—Smoked ham	3,375 lbs.	
Italy—Salam	2,256 lbs.	
Poland—Cooked sausage	1,130 lbs.	
Poland—Smoked pork loins	583 lbs.	
Poland—Smoked ham	1,273 lbs.	
Poland—Smoked sausage	5,700 lbs.	
Poland—Cooked ham	206,320 lbs.	
Poland—Smoked bacon	2,750 lbs.	
Uruguay—Canned corned beef	274,050 lbs.	

## EXPORT NOTES

An increased demand for hog lard has developed in Cuba and with greater activity in the sugar industry is expected to continue well into February, according to the U. S. Department of Commerce. Preliminary reports indicate the Cuban movement of hog lard in January will run above that of December. Because of lower prices for pure lard, the differential between that product and mixed lard has been narrowed, favoring sale of pure hog lard. Stocks of lard are being kept low because of the price situation.

Finland no longer requires permits, on sanitary grounds, for imports of rendered tallow and fats which are certified to have been heated to at least 176 degs. Fahr.

# CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## FUTURE PRICES

SATURDAY, FEBRUARY 15, 1936.

	Open.	High.	Low.	Close.
LARD—				
Mar.	11.00	11.00	10.97½	10.92½ax
May	10.90	10.90	10.85	10.97½ax
July	10.85	10.85	10.85	10.90
Sept.	10.85	10.85	10.85	10.85

### CLEAR BELLIES—

May	14.45n
-----	--------

MONDAY, FEBRUARY 17, 1936.

LARD—				
Mar.	10.95	10.95	10.90	10.87½ax
May	10.87½	10.87½	10.85	10.90
July	10.87½	10.87½	10.85	10.85ax
Sept.	10.87½	10.87½	10.85	10.82½ax

### CLEAR BELLIES—

May	14.45n
-----	--------

TUESDAY, FEBRUARY 18, 1936.

LARD—				
Mar.	10.72½	10.72½	10.72½	10.72½ax
May	10.85	10.85	10.82½	10.82½ax
July	10.82½	10.82½	10.77½	10.80b
Sept.	10.75	10.75	10.70	10.70ax

### CLEAR BELLIES—

May	14.42½ax
-----	----------

WEDNESDAY, FEBRUARY 19, 1936.

LARD—				
Mar.	10.75	10.75	10.70	10.70
May	10.80	10.82½	10.75	10.75-77½
July	10.75-72½	10.77½	10.70	10.72½-70
Sept.	10.65	10.70	10.62½	10.62½b

### CLEAR BELLIES—

May	14.35ax
-----	---------

THURSDAY, FEBRUARY 20, 1936.

LARD—				
Mar.	10.57½	10.57½	10.57½	10.57½ax
May	10.72½-70	10.72½	10.50	10.50-52½
July	10.67½	10.67½	10.35	10.35
Sept.	10.57½	10.57½	10.20	10.20-22½

### CLEAR BELLIES—

Mar.	14.25
May	14.30ax

FRIDAY, FEBRUARY 21, 1936.

LARD—				
Mar.	10.37½	10.60	10.32½	10.60b
May	10.50	10.75	10.40	10.62½
July	10.35	10.65	10.32½	10.55
Sept.	10.20	10.50	10.15	10.45

### CLEAR BELLIES—

Mar.	14.25
May	14.25ax

Key: ax, asked; b, bid; n, nominal; —, split.

## CASH PRICES

Based on actual carlot trading Thursday, February 20, 1936.

### REGULAR HAMS.

Green.	*S.P.
8-10	20½
10-12	20
12-14	18½
14-16	18½
16-18 range	18½

### BOILING HAMS.

Green.	*S.P.
16-18	17½
18-20	17½
20-22	17½
16-22 range	17½

### SKINNED HAMS.

Green.	*S.P.
10-12	18½
12-14	19½
14-16	19½
16-18	19½
18-20	19½
20-22	18½
22-24	17½
24-26	16½
26-28	15½
30-35	15½

### PICNICS.

Green.	*S.P.
4-6	14
6-8	13½
8-10	12½
10-12	12½
12-14	12½
Short Shank ½c over.	

### BELLIES.

(Square cut seedless) (S. P. ¼c under D. C.)

Green.	*D.C.
8-10	22½
10-12	21
12-14	19½
14-16	18½
16-18	17½
18-20	16½

\*Quotations represent No. 1 new cure.

### D. S. BELLIES.

Clear.	Rib.
14-16	15
16-18	15
18-20	14½
20-22	14½
22-24	14½
24-26	14½
26-28	14½
30-35	14½
35-40	14
40-50	13½
50-60	13½

### D. S. FAT BACKS.

8-10	8½
10-12	8½
12-14	9
14-16	9½
16-18	10½
18-20	11½
20-25	12

### OTHER D. S. MEATS.

Extra Short Clears	35-45	14n
Extra Short Ribs	35-45	14n
Regular Plates	6-8	11
Clear Plates	4-6	8½
Jowl Butts		9½
Green Square Jowls		11½
Green Rough Jowls		10

### LARD.

Prime Steam, cash	10.62½ax
Prime Steam, loose	10.12½ax
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.37½n
Raw Leaf	10.12½ax

## CHICAGO MID-MONTH STOCKS

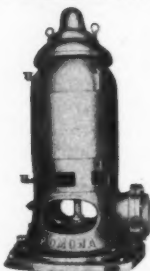
Stocks of meat and lard on hand in Chicago, February 14, 1936, with comparisons:

	Feb. 14, '36	Jan. 31, '36	Feb. 14, '35
P.S. Lard, lbs.	26,082,189	23,009,535	56,726,797
Other Lard, lbs.	5,946,464	6,251,350	8,261,751
D.S. Cl. Bellies (a)	1,159,594	5,601,413	5,114,160
D.S. Rib Bellies (a)	601,671	614,313	1,166,803
Ex. S.C. Sides, lbs. (a)	4,800	2,100	2,900

(a) Made since Oct. 1, 1935.



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## POMONA TURBINE PUMPS

### PACKERS' RAW MATERIAL

In an attempt to give the meat packer who wants a broad knowledge of his industry a better understanding of its raw material, its method of production and marketing, the Institute of Meat Packing of the University of Chicago has issued "Livestock Production and Marketing," compiled by David A. Revzan.

Included in the volume is a brief review of the history of livestock production in the United States from early colonial times to the present; a statement of the breeds and breeding of cattle, hogs and sheep, particularly with

reference to meat production; the present status of the livestock industry; location of market and packing centers; market grades of livestock and the seasonal and annual movement to market; market prices and market agencies; transportation of livestock to market, including rate levels, shrinkage in transit, and influence of the motor truck; the history, organization and function of the public stockyards; and a discussion of direct marketing and its place in the picture.

The book contains 218 pages, is one of the Institute of Meat Packing's multi-graphed series of "selected readings" and is sold at \$3.00 per copy.

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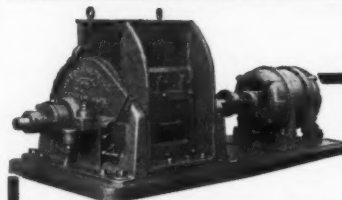
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**CUTS RENDERING COSTS.**—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

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## EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, Feb. 18, 1936.—Tankage is not moving at present due largely to weather conditions and the prices are unchanged, for both ground and unground, as of a week ago.

One car of dried blood sold at \$3.20 per unit of ammonia but this material is now being offered at \$3.10 per unit, with a limited amount of buying interest.

In general, the fertilizer business is very quiet.

See classified pages for opportunities.

## CUT YOUR GRINDING COSTS

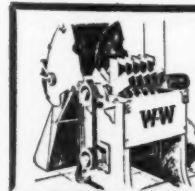


**STEDMAN'S** Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

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The W-W does every by-product grinding job for Packing Plants—better, faster and cheaper—Write for catalog and actual Packer testimonials—

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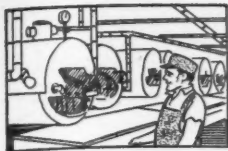
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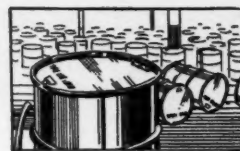
405 Lexington Avenue

NEW YORK



# Tallows and Greases

## Weekly Market Review



**TALLOW**—A fair turnover and a lower market featured tallow at New York the past week. Business was estimated at about 500,000 lbs. Extra sold at 6½¢ f.o.b., a decline of ½¢ from previous week and a new low level for present downward movement.

Consumers appeared interested only at lower levels. Producers were slow in lowering their ideas. On the whole offerings were fair but not large. Quietness in demand appeared to have unsettled some of the sellers. This was somewhat surprising in view of the fact that foreign tallow at New York was still above a competitive basis.

At New York, special was quoted at 6½¢ nominal; extra, 6¼¢ f.o.b.; edible, 7¼¢ f.o.b.

At Chicago, offerings were a little more plentiful. Demand was slow and tone unsteady. Edible was quoted at 7¢; fancy, 6½¢; prime packer, 6¼¢ @ 6½¢; special, 5½¢; No. 1, 5½¢.

Tallow futures on New York Produce Exchange were inactive, but tone of market was easier. Prices were off 10@25 points.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, February-March shipment, was quoted at 29s, unchanged for week. Australian good mixed at Liverpool, February-March shipment, was unchanged at 28s 3d.

**STEARINE**—Market was quiet and without change at New York. Interest was routine. Oleo was quoted at 8¼¢ @ 9¢. At Chicago, stearine was quiet and off ¼¢ compared with previous week. Oleo was quoted at 8½¢ @ 8¾¢.

**OLEO OIL**—Market was steady at New York but without particular features. Extra was quoted at 11¼¢ @ 12¢; prime, 11¼¢ @ 12¢; lower grades, 10¼¢ @ 11¼¢. At Chicago, demand was moderate and market was steady. Extra was quoted at 11¼¢.

(See page 32 for later markets.)

**LARD OIL**—A steady tone and a moderate trade ruled at New York. No. 1 was quoted at 8¼¢; No. 2, 8½¢; extra, 11¢; extra No. 1, 9¢; prime, 14½¢; extra winter strained, 11¼¢.

**NEATFOOT OIL**—Market was steady at New York, but trade was routine. Cold test was quoted at 16¼¢; pure, 12¼¢; extra, 9¼¢; extra No. 1, 9¼¢.

**GREASES**—While no business was traceable in greases at New York under 5¢, reports were current that 4¼¢ would be accepted. Market had an unsteady tone, being influenced by a lower trend in tallow. Demand for greases was very moderate. Soapers were inclined to back away pending developments. Producers were not pressing offerings.

At New York, yellow and house were quoted at 4¼¢ @ 5¢; A white, 5½¢ @ 5¾¢; B white, 5¼¢ @ 5½¢; choice white, nominal.

At Chicago, there was a moderate demand for white greases and intermediate grades, but market was barely steady. Offerings were fair. At Chicago, brown was quoted at 4¼¢; yellow, 4¼¢ @ 5¼¢; B white, 5¼¢; A white, 6¼¢; choice white, all hog, 6¼¢.

### BY-PRODUCTS MARKETS

Chicago, February 20, 1936.

#### Blood.

Market for unground quoted nominally \$3.25@3.35, Chicago.

	Unit	Ammonia.
Ground .....	.....	\$3.30@3.40
Unground .....	.....	3.25@3.35

#### Digester Feed Tankage Materials.

Buying interest only moderate. Offerings light.	
Unground, 10 to 20% ammonia .....	\$3.25@3.40 & 10¢
Unground, 8 to 12% .....	3.15@3.30 & 10¢
Liquid stick .....	@2.50

#### Packaginghouse Feeds.

Market firm and prices unchanged.

	Carlots.
Digester tankage meat meal 60% .....	@50.00
Meat and bone scraps, 50% .....	@52.50
Steam bone meal, 65%, special feeding, per ton .....	@28.00
Raw bone meal for feeding .....	@32.50

#### Dry Rendered Tankage.

Sales made this week at 77½¢ @ 80¢. There is further buying interest at this level.

Hard pressed and exp. unground per unit protein .....	\$ .77½ @ .80
Soft, prod. pork, ac. grease & quality, ton .....	@55.00
Soft prod. beef, ac. grease & quality ton .....	@50.00

#### Horns, Bones and Hoofs.

Prices largely nominal. Hoofs last sold at \$30.00.

Horns, according to grade .....	\$45.00@75.00
Cattle hoofs .....	@30.00
Junk bones .....	17.00@18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

#### Bone Meals (Fertilizer Grades).

Market quiet and without features.

Steam, ground, 3 & 50 .....	\$16.00@16.50
Steam, unground, 3 & 50 .....	15.00@15.50

#### Fertilizer Materials.

High grade ground 10 to 12 is nominally \$2.65@2.75 & 10¢.

High grd. tankage, ground, 10@12% am. .....	\$2.65@2.75 & 10¢
Bone tankage, ungrd., low gd., per ton .....	@16.00
Hoof meal .....	@2.50

#### Gelatin and Glue Stocks.

Jaws, skulls and knuckles in good demand at \$24.50.

Calf trimmings .....	\$20.00
Skins, plucks .....	@20.00
Cattle jaws, skulls and knuckles .....	@24.50
Hide trimmings .....	@15.00
Pig skin scraps and trim, per lb. ....	@5¼¢

#### Animal Hair.

Market rather slow.

Summer coil and field dried .....	2¼¢ @ 2¼¢
Winter coil, dried .....	3¼¢ @ 3¼¢
Processed, black winter, per lb. ....	9¼¢ @ 9¼¢
Processed, grey, winter, per lb. ....	8¼¢ @ 8¼¢
Cattle switches, each* .....	1¼¢ @ 2¼¢

\*According to count.

### FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Feb. to June 30, 1936, inclusive. ....	23.00 @ 24.00
Ammonium sulphate, double bags, per 100 lbs. f.o.b. New York .....	nominal @ 3.10
Blood dried, 16% per unit .....	nominal
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory ..	nominal
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f. ....	@ 35.50
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50¢
Soda nitrate, per net ton; bulk .....	Feb. to June 30 .....
in 200-lb. bags .....	@ 23.50
in 100-lb. bags .....	@ 24.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk .....	2.90 & 10¢
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk .....	2.70 & 10¢

#### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	@ 23.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f. ....	@ 26.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat .....	@ 8.00

#### Potash Salts.

Manure salt, 30% bulk, per ton .....	@ 14.40
Kalnit, 20% bulk, per ton .....	@ 11.00
Muriate in bulk, per ton .....	@ 22.50
Sulphate in bags, per ton, basis 90% .....	@ 33.75

#### Dry Rendered Tankage.

50% unground .....	@ 67¼¢
60% ground .....	@ 72¼¢

### TALLOW FUTURE TRADING

Tallow transactions at New York:

#### SATURDAY, FEBRUARY 15, 1936.

	High.	Low.	Close.
Mar. ....	.....	.....	6.25@6.50
May ....	.....	.....	6.25@6.50
June ....	.....	.....	6.25@6.50
July ....	.....	.....	6.25@6.50

#### MONDAY, FEBRUARY 17, 1936.

Mar. ....	.....	.....	6.15@6.50
May ....	.....	.....	6.10@6.45

#### TUESDAY, FEBRUARY 18, 1936.

Mar. ....	.....	.....	6.25@6.50
May ....	.....	.....	6.15@6.45
June ....	.....	.....	6.10@6.45

#### WEDNESDAY, FEBRUARY 19, 1936.

Mar. ....	.....	.....	6.20@6.50
May ....	.....	.....	6.10@6.15
June ....	.....	.....	6.10@6.45

#### THURSDAY, FEBRUARY 20, 1936.

Mar. ....	.....	.....	6.10@6.30
May ....	.....	.....	6.05@6.20
June ....	.....	.....	6.05@6.20

#### FRIDAY, FEBRUARY 21, 1936.

May ....	.....	.....	6.00@6.30
July ....	.....	.....	6.00@6.30

No sales. Closing unchanged.



## COTTONSEED PRODUCTS PRODUCED AND CONSUMED

For six months ended Jan. 31, 1936 and 1935, as reported by Department of Commerce:

### COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Jan. 31.	1935.	Aug. 1 to Jan. 31.	1935.	January 31.	1935.
United States	3,470,335	3,220,153	2,032,002	2,586,081	636,818	856,833
Alabama	206,473	259,679	242,934	213,353	32,529	65,413
Arkansas	282,034	277,540	220,010	211,449	64,433	71,472
California	91,431	98,135	65,907	71,238	25,873	27,077
Georgia	363,963	395,432	346,972	298,529	38,859	122,913
Louisiana	160,753	144,240	145,310	132,306	16,806	15,474
Mississippi	500,361	462,885	381,105	315,914	132,268	166,266
North Carolina	205,688	233,190	180,032	181,687	35,733	53,434
Oklahoma	186,333	92,928	170,879	77,917	17,087	35,016
South Carolina	178,705	182,825	167,832	160,239	12,634	23,457
Tennessee	226,967	275,046	183,810	214,485	47,563	85,775
Texas	917,165	685,614	745,698	621,569	193,909	168,806
All other states	99,762	112,549	81,633	87,395	18,514	25,730

\*Includes seed destroyed at mills but not 89,575 tons and 222,761 tons on hand Aug. 1 nor 37,581 tons and 69,006 tons reshipped for 1936 and 1935 respectively.

### COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand		Produced Aug. 1 to Jan. 31.		Shipped out Aug. 1 to Jan. 31.		On hand	
		Aug. 1.	Jan. 31.	Aug. 1.	Jan. 31.	Aug. 1.	Jan. 31.	Jan. 31.	Jan. 31.
Crude oil	1935-36	28,262,543	881,577,071	803,994,797	128,018,470				
(pounds)	1934-35	34,400,287	796,046,265	763,810,874	102,045,384				
Refined oil	1935-36	144,833,215	716,285,664	1453,960,342					
(pounds)	1934-35	656,804,830	678,525,430		516,802,658				
Cake and meal	1935-36	198,367	1,321,846	1,161,461	358,752				
(tons)	1934-35	124,572	1,171,094	955,503	340,763				
Hulls	1935-36	78,004	753,663	641,134	189,133				
(tons)	1934-35	30,958	688,532	507,222	192,268				
Linters	1935-36	71,292	660,378	531,844	199,286				
(running bales)	1934-35	75,958	566,912	463,877	178,993				
Hull fiber	1935-36	1,332	24,947	24,331	1,948				
(500-lb. bales)	1934-35	645	37,166	34,440	3,372				
Grablots, notes, etc.	1935-36	5,966	28,947	22,147	12,766				
(500-lb. bales)	1934-35	3,970	24,831	18,460	10,335				

\*Includes 8,916,786 and 19,990,349 lbs. held by refining and manufacturing establishments and 8,589,280 and 19,689,370 lbs. in transit to refiners and consumers August 1, 1935, and January 31, 1936, respectively.

†Includes 5,175,698 and 15,079,547 lbs. held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 7,214,525 and 8,329,938 lbs. in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1935, and January 31, 1936, respectively.

\*\*Produced from 775,368,310 pounds of crude oil.

## LIVESTOCK AND MEAT NEEDS

(Continued from page 15.)

who are willing to pay a fair price for it, provided they can be sure when they make their purchases that they are getting what they want. They are willing to pay better prices for meat than they have in the past, but it must not be expected that premiums over present livestock prices will be in order at the exact moment that the new style meat animals come to market.

"The good meat that we have had in the past has suffered from having to be sold in competition with the great quantities of lower grade meat. It will take time to convince the consuming public that it can get the high quality meat which it wants and that it is paying only for what it gets. Rome wasn't built in a day; neither was the prestige of Argentine beef, New Zealand lamb or Danish bacon established over night. But in a very few years the American livestock producers could, in my opinion, supply quality meat with certainty that consumer demand will be much more constant than is the case now—and that prices for meat and livestock will reflect the improvement.

### Help Farmers Reduce Costs

Hand in hand with this improvement in quality must come reduction in cost of producing livestock. "It is all-important that prices be kept within reach of the consumer's pocketbook—not just in reach of the more well-to-do, but of the great mass. The livestock and meat business is essentially a mass production business and prices must be

at levels where the mass of consumers can afford to buy. That means cost must be kept low."

Some work is being done on this but the surface has only been scratched, he said. The task is too big for individuals or for the state institutions, but it is a job big enough and of such national importance as to warrant the attention of the federal government.

"How much better it would have been," Mr. Cabell said, "had the government undertaken to put farming on a profitable basis by showing farmers how to reduce costs, instead of handing out millions of dollars in return for contracts to reduce production of food—with millions of people hungry for meat. I wince when I think of the colossal blunder involved in trying to produce an abundant life through curtailment of production."

## COCOANUT OIL TAX ENJOINED

An injunction preventing collection of the 3-cent a pound excise tax on processing of cocoanut oil was granted to a Cincinnati soap company in federal court at Cincinnati, O., recently. The company maintained the tax was an unconstitutional levy since proceeds were to accrue to the Philippine Islands, a foreign country. The Iowa Soap Co. recently obtained a like injunction and other users of cocoanut oils may initiate similar suits. Under a District of Columbia supreme court ruling the treasury has been enjoined from turning collections over to the Philippines.

COTTONSEED OIL—Store oil demand at New York was moderate and market was easier with futures. Southeast and Valley crude sold at 8½c, with that price bid. Texas crude was quoted at 8¾c bid.

Market transactions at New York:

### Friday, February 14, 1936.

Spot	Sales.	Range—		Closing	Asked.
		High.	Low.		
Feb.				985 a	1000
Mar.	6	995	993	994 a	997
Apr.				956 a	1000
May	7	995	991	993 a	995
June				990 a	1000
July	11	995	992	993 a	995
Aug.	1	992	992	990 a	nom
Sept.	10	986	983	984 a	987

### Saturday, February 15, 1936.

Spot				a	
Feb.				980 a	995
Mar.	1	992	992	992 a	993
Apr.				990 a	nom
May	12	992	990	989 a	990
June				990 a	nom
July	5	990	989	989 a	trad
Aug.				980 a	990
Sept.	5	982	980	982 a	trad

### Monday, February 17, 1936.

Spot				a	
Feb.				980 a	Bid
Mar.	15	992	987	988 a	993
Apr.				980 a	995
May	18	989	984	989 a	trad
June				982 a	Bid
July	36	989	985	989 a	88tr
Aug.				984 a	Bid
Sept.	20	982	978	982 a	985

### Tuesday, February 18, 1936.

Spot				a	
Feb.				980 a	Bid
Mar.	18	986	982	984 a	985
Apr.				975 a	Bid
May	11	988	980	982 a	984
June				978 a	Bid
July	23	985	980	983 a	984
Aug.				975 a	Bid
Sept.	24	980	972	975 a	976

### Wednesday, February 19, 1936.

Spot				a	
Feb.				965 a	Bid
Mar.	32	983	977	977 a	trad
Apr.				975 a	nom
May	33	983	976	975 a	977
June				975 a	nom
July	28	982	976	976 a	977
Aug.				978 a	Bid
Sept.	21	972	964	965 a	64tr

### Thursday, February 20, 1936.

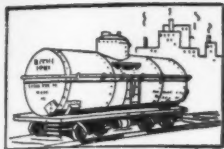
Mar.		975	958	957 a	959
May		978	962	960 a	963
July		978	960	961 a	963
Sept.		967	950	950 a	951

(See page 32 for later markets.)

## HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Feb. 19, 1936. — Refined cottonseed oil, 27s 3d; Egyptian crude cottonseed oil, 24s 9d.



# Vegetable Oils

## Weekly Market Review



### Futures Trade Active—Market Lower—Some New Season's Lows Established—Cash Trade Moderate—Spreading Operations Continue—Lard at New Lows—Sentiment Bearish.

Cotton oil futures market was active the past week but prices were on the down grade. Later deliveries established new season's lows. Selling pressure was rather persistent through commission house quarters. The ring element pressed the decline. Scattered liquidation ran into stop loss orders at times, and the downward movement was aided by a lack of aggressive support.

A good commission house demand was encountered on a scale down. This brought about professional short covering at times, and served to limit the daily breaks. However, there was little or nothing in the news of a very helpful nature. Western lard market went into new lows for season and had a depressing influence on oil.

Cash oil demand was moderate and somewhat disappointing for this season. Spreading operations continued exceptionally active, oil being sold against purchases of cotton and in some cases against purchases of lard and corn.

### Smaller Consumption Unsettling

A fairly large short interest in the oil market had little or no influence as yet, although because of liquidation the past few weeks and selling of oil against purchase of other commodities, technical position is regarded as having been materially strengthened. An improvement in consumer demand for oil, a strengthening of allied markets, or some new bullish incentive is needed to seriously disturb the shorts.

The bears persistently stressed the falling off in oil distribution of late. Those bullishly inclined contend that consumption continues at the average pace and that consumers' stocks will need replenishing in the near future.

It is said that, owing to uncertainties surrounding the administration's new crop control scheme, distributors and consumers have been inclined to eat into their stocks more than would otherwise have been the case, resulting in a lighter monthly distribution the past two months compared with the previous year.

From a statistical standpoint, position of cottonseed oil is far from a bearish one, but there is some unsettlement over the falling off in consumption the first half of the season. It is agreed that much depends on distribution the last half of the season.

Crude markets were easier in sympathy with lower futures. Southeast and Valley were quoted 8½c sales and bid; Texas, 8½c bid.

### January Consumption Low

January oil consumption was 185,596 bbls., compared with 270,482 bbls. the same time last year. Consumption for the six months of this season have been 1,768,000 bbls., against 2,046,000 bbls. the same time last season. Visible supply at beginning of February was 1,875,300 bbls., compared with 2,128,400 bbls. the same time a year ago.

Small increases in lard stocks again attracted some attention, although lard supplies are relatively small compared with a year ago.

COCOANUT OIL—Demand at New York continued rather flat the past week. The impression prevailed that the general asking price of 4½c could be shaded ½c. Uncertainty over processing tax situation and unsteadiness in tallow and greases appeared to be operating against market.

CORN OIL—A decline of ¼¢@½¢ from previous week was the feature in this market. Chicago reporting sales on a basis of 8½c, with sellers subsequently asking 8½c. A downward trend in lard and cotton oil accounted for easier tone.

SOYA BEAN OIL—Spot oil at New York was quoted around 7¼c; shipment

## SOUTHERN MARKETS

### New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 20, 1936.—Cotton oil futures steady distant months, with March easier due to lack of brisk current demand for actual. Crude firm at 8½c lb. Bleachable nominal, soap stock steady, with holders asking ¼c lb. more than bid prices. New crop preparations backward.

### Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 20, 1936.—Crude cottonseed oil, 8½c lb., Valley; cottonseed meal, \$20.50 f.o.b. Memphis, prompt shipment.

### Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., Feb. 20, 1936.—Prime cottonseed oil, 8¼¢@8½¢ lb. Forty-three per cent cottonseed cake and meal, basis Dallas, for interstate shipment, \$23.00.

oil, 7c. Demand was small and routine, and sellers appeared to be marking time.

PALM OIL—Demand was fair at New York and steady prices ruled. Spot Nigre was quoted at 4.55c; shipment Nigre, 4.45c; Sumatra oil, 4½c.

PALM KERNEL OIL—Market attracted little attention at New York and was about steady. Shipment oil was quoted at 5½¢@5½¢.

OLIVE OIL FOOTS—Demand was fair and market about steady. Spot tanks at New York were quoted at 8½c; shipment, 8c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—An easier trend was noted at New York. Market was quoted at 8½c, reflecting the declining tendency in competing oils.

## MEMPHIS PRODUCTS MARKETS

Memphis, Tenn., Feb. 20, 1936.—Cottonseed meal was easy. On hedging July sold down from \$21.25 to \$21.00 and May from \$20.00 to \$20.70, with March on liquidation selling off from \$20.75 to \$20.40. Little support was in evidence with outside markets offering small encouragement of a constructive character. Demand is reported to have fallen off with actual still offered at unchanged prices. Final prices showed decline of 35c to 50c.

Cottonseed oil was drastically lower on the sharp break in lard, and while the market continued quiet, it closed at losses of 15 points for the day.

## COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For five months ended Dec. 31, 1935:

Exports:	1935.	1934.
Oil, crude, lbs.	64,963	1,135,974
Oil, refined, lbs.	1,270,437	1,310,548
Cake and meal, tons of 2,000 lbs.	6,703	1,900
Linter, running bales	110,100	83,354
Imports:		
Oil, crude and refined, lbs.	57,435,988	9,156,997
Cake and meal, tons of 2,000 lbs.	1,187	22,067

## COTTON OIL CONVENTION

The National Cottonseed Products Association will hold its 1936 convention in New Orleans, La., on May 29 to June 3, inclusive. The Roosevelt Hotel will be headquarters.

Watch "Wanted Page" for bargains.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

Provisions, especially lard, broke sharply, under liquidation, loss orders and poor support coupled with larger hog receipts and weaker hog market, but rallied somewhat today under profit taking, better technical position and broadening in commission house absorption. Some of the lard selling was closing spreads with corn. Top hogs at Chicago eased to \$10.50.

### Cottonseed Oil

Cotton oil made new lows in big trade following lard under outside liquidation and professional pressure. Oil recovered slightly when lard rallied. Sentiment more mixed and technical position improved but cash trade moderate. Crude, Southeast and Valley quoted 8½c sales; Texas, 8¼c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: Mar., \$9.50@9.51; May, \$9.56@9.58; July, \$9.62; Sept., \$9.51. Tone steady; 286 sales

### Tallow

Tallow, extra, 6¼c lb. f.o.b.

### Stearine

Stearine, 8¼@8½c.

### Friday's Lard Markets

New York, February 21, 1936. — Prices are for export. Lard, prime western, \$11.10@11.20; middle western, \$11.10@11.20; city, 10½c; refined Continent, 11½@11½c; South American, 11½@11½c; Brazil kegs, 11½@11½c; compound, 11½c in carlots.

## BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, February 21, 1936.—General provision market firm, with a very poor demand for hams and pure lard.

Friday's prices were: Hams, American cut, 83s; hams, long cut, 90s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 72s; Canadian Wiltshires, 82s; Canadian Cumberlands, exhausted; spot lard, 56s.

## LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended January 29, 1936, with comparisons:

	Jan. 29, 1936.	Jan. 22, 1936.	Jan. 30, 1935.
American green bellies.....	\$15.20	\$15.17	\$15.65
Danish Wiltshires .....	20.09	19.93	19.56
Canadian green sides.....	17.30	16.72	16.26
American short cut green hams .....	18.36	18.82	20.10
American refined lard.....	13.40	13.14	13.04

## U. S. INSPECTED HOG KILL

Kill at 8 points week ended Feb. 14, 1936:

	Week ended Feb. 14.	Prev. week.	Cor. week, 1935.
Chicago .....	54,748	54,272	86,351
Kansas City, Kans.....	26,512	34,519	30,461
Omaha .....	16,655	21,986	22,985
St. Louis & East St. Louis .....	45,700	42,317	41,715
St. Joseph .....	9,245	15,188	14,140
St. Paul .....	12,043	12,707	12,078
St. Paul .....	16,720	16,682	19,306
N. Y., Newark and J. C. .....	40,112	38,806	37,044
Total .....	221,735	236,542	264,080

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to Feb. 21, 1936, show exports from that country were as follows: To the United Kingdom, 62,105 quarters; to the Continent, 2,078 quarters. Exports for week ending Feb. 14 were: To England, 165,089 quarters; Continent, 23,474 quarters.

## MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended February 21, were 25 bbls. of pork, 206,080 lbs. of bacon and 1,206,207 lbs. of lard.

## LARD LOSES OUT TO COMPOUND

British lard trade reports difficulty in winning customers back from compounds, even though lard prices are now more competitive.

## N. Y. HIDE FUTURES PRICES

Saturday, Feb. 15, 1936—Close: Mar. 11.28 sale; June 11.61@11.64; Sept. 11.96 sale; Dec. 12.26n; sales 8 lots. Closing 8@9 lower.

Monday, Feb. 17, 1936—Close: Mar. 11.22@11.26; June 11.55@11.59; Sept. 11.89@11.92; Dec. 12.19b; sales 133 lots. Closing 6@7 lower.

Tuesday, Feb. 18, 1936—Close: Mar. 11.17b; June 11.51b; Sept. 11.84b; Dec. 12.14b; sales 45 lots. Closing 4@5 lower.

Wednesday, Feb. 19, 1936—Close: Mar. 11.32 sale; June 11.66 sale; Sept. 11.97@12.04; Dec. 12.27b; sales 26 lots. Closing 13@15 higher.

Thursday, Feb. 20, 1936—Close: Mar. 11.16 sale; June 11.50@11.51; Sept. 11.83 sale; Dec. 12.13n; sales 77 lots. Closing 14@16 lower.

Friday, Feb. 21, 1936—Close: Mar. 11.13 sale; June 11.45@11.47; Sept. 11.76@11.79; Dec. 12.13n; sales 89 lots. Closing 3@7 lower.

## MICHIGAN SELLS RELIEF HIDES

The State Emergency Welfare Relief Commission of Michigan opened bids on February 19 for approximately 50,000 cattle hides and 50,000 calfskins divided into 22 separate lots. These had been donated to the Michigan Commission by the Federal Surplus Commodity Corporation. Bids reflected the sluggish condition that now exists in the hide market. A total of eleven bids were received. Awards were made as follows:

To American Hide and Leather Co., Boston, Mass. Lot 4-2-13, consisting of 11,000 lbs., No. 1 unbranded calf skins, 8 lbs. and down, which were sold at 20.53c per lb. Lot 4-2-14, consisting of 7,500 lbs., No. 2 unbranded calf skins, 8 lbs. and down, which were sold at 18.68c per lb.

To Schmoll-Fils Associated, Inc., New York. Part of lot 1-2-19, 5,000 lbs. unbranded calf skins, 12 lbs. and up, which were sold at 12.63c per lb.

The awards comprise a total of about 3,000 calf skins. Bids on all other skins and all hides were rejected. Among the rejected bids was one at 9.55 for light native cows at Chicago, and 9.28 for light cows at all points; also a bid of 9.02 for branded cows at New York, 8.52 for branded cows at Baltimore, and 8.78 for branded cows at all points.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Feb. 21, 1936, with comparisons, are reported as follows:

	Week ended Feb. 21.	Prev. week.	Cor. week, 1935.
Spr. nat. ....	14¼@14½n	@14½n	@12n
Hvy. nat. ....	13½@14½	@14½ax	@11b
Hvy. Tex. ....	13½@14½	@14½ax	@10½b
Hvy. butt brnd'd ....	13½@14½	@14½ax	@10½b
Hvy. Col. str. ....	13 1/4@14	@14ax	@10b
Ex-light Tex. ....	@10¼n	10½@11n	8¼@8¼n
Brnd'd cows. ....	@10¼	10½@11n	@8½
Hvy. nat. cows ....	@11	@11	@8½
La. nat. cows ....	@10½	10½@11	@8½
Nat. bulls. ....	9½@10n	@10ax	@7½
Brnd'd bulls. ....	8½@9n	@9ax	@6½
Calfskins ....	19½@21	20½@22½	13 @10½
Klips, nat. ....	@13½	@14ax	@10½
Klips, ov-wt. ....	12 @12½	12 @12½	@9½
Klips, brnd'd. ....	@11	11 @11½	@7½
Stunks, reg. ....	@1.05	@1.05	@.65
Stunks, hris. ....	@.35	@.35	35 @.50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts. ....	9½@10½	9½@10	8¼@8¼n
Branded ....	9 @10	9 @9½	7¼@8n
Nat. bulls. ....	@8	@8	@7n
Brnd'd bulls. ....	@7	@7	@6n
Calfskins ....	17½@18½	17½@18½	10½@12b
Klips ....	@11½	@12½ax	@9½
Stunks, reg. ....	.75 @.80	.75 @.80	40 @.50n
Stunks, hris. ....	.20 @.25n	20 @.25n	20 @.30n

### COUNTRY HIDES.

Hvy. steers. ....	@8¼n	@8¼n	5½@5½
Hvy. cows ....	@8¼n	@8¼n	5½@5½
Buffa ....	8½@8½	8½@8n	6¼@6¼
Extremes ....	@9½n	9½@9½	6¼@7¼
Bulls ....	6 @6½	6 @6½	3¼@3¼n
Calfskins ....	12 @12½	12 @12½	7 @7½
Klips ....	@9	@9½	6½@6½
Light calf ....	.75 @.90n	.75 @.90n	30 @.50n
Deacons ....	.75 @.90n	.75 @.90n	30 @.50n
Stunks, reg. ....	.50 @.55n	.50 @.55n	20 @.35n
Stunks, hris. ....	.10 @.15n	.10 @.15n	5 @.10n
Horsehides ....	3.25@4.00	3.00@4.00n	2.00@3.10

### SHEEPSKINS.

Pkr. lambs. ....	2.40@2.60	2.40@2.60	1.30@1.40
Sml. pkr. ....	2.00@2.15	2.00@2.25	90 @1.00
Pkr. shearings. ....	@1.10n	1.10@1.25n	65 @.70n
Dry pelts ....	18½@19n	18 @19n	10 @11







# Live Stock Markets

## Weekly Review



### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, February 20, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or sily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch.	\$8.85@10.50	\$10.00@10.65	\$9.75@10.25	\$10.00@10.35	\$9.50@10.25
Medium	9.50@10.10	9.65@10.40			
Lt. wt. (160-180 lbs.) gd-ch.	10.00@10.60	10.50@10.80	10.00@10.30	10.10@10.40	10.10@10.25
Medium	9.75@10.35	10.10@10.60			9.50@10.10
(180-200 lbs.) gd-ch.	10.25@10.70	10.70@10.85	10.15@10.35	10.15@10.40	10.10@10.25
Medium	9.85@10.45	10.35@10.70			9.50@10.10
Med. wt. (200-220 lbs.) gd-ch.	10.35@10.70	10.70@10.85	10.15@10.35	10.25@10.40	10.10@10.25
(220-250 lbs.) gd-ch.	10.30@10.70	10.60@10.80	10.15@10.25	10.25@10.40	10.00@10.15
Hvy. wt. (250-290 lbs.) gd-ch.	10.15@10.65	10.40@10.65	10.00@10.25	10.15@10.35	9.75@10.00
(290-350 lbs.) gd-ch.	10.00@10.50	10.15@10.50	9.75@10.15	9.85@10.15	9.50@ 9.80

#### PACKING SOWS:

(275-350 lbs.) good	9.50@ 9.85	9.35@ 9.60	9.15@ 9.25	9.10@ 9.35	9.00@ 9.15
(350-425 lbs.) good	9.35@ 9.75	9.25@ 9.50	9.10@ 9.25	9.00@ 9.25	8.90@ 9.00
(425-550 lbs.) good	9.15@ 9.65	9.15@ 9.40	9.00@ 9.25	8.75@ 9.10	8.90@ 9.00
(275-350 lbs.) medium	8.60@ 9.60	8.85@ 9.35	8.60@ 9.10	8.00@ 9.00	8.90@ 9.00

#### SLAUGHTER PIGS:

(100-140 lbs.) gd-ch.	9.50@10.25	8.65@10.15	8.75@10.00	9.25@10.25	9.25@ 9.75
Medium	8.25@10.00	8.00@10.00	8.25@ 9.75	8.00@ 9.50	
Av. cost & wt. Wed. (pigs ex.)	10.66-239 lbs.	10.67-212 lbs.	10.42-232 lbs.	10.38-215 lbs.	

#### Slaughter Cattle, Calves and Vealers:

##### STEERS:

(550-900 lbs.) choice	9.75@11.00		8.75@10.50		
Good	8.00@10.00	7.75@ 9.75	7.75@ 9.25	7.50@ 9.75	7.60@ 9.35
Medium	7.00@ 8.50	6.50@ 8.00	6.50@ 8.00	6.00@ 7.75	6.35@ 7.75
Common (plain)	5.50@ 7.25	5.25@ 6.50	5.25@ 6.75	5.25@ 6.00	5.25@ 6.50

##### STEERS:

(900-1100 lbs.) prime					
Choice	10.25@11.75		9.25@11.00		
Good	8.50@11.00	8.00@10.00	8.00@ 9.75	7.75@ 9.75	7.75@ 9.75
Medium	7.25@ 8.75	6.50@ 8.00	6.75@ 8.25	6.00@ 8.00	6.50@ 7.90
Common (plain)	6.25@ 7.50	5.25@ 6.75	5.50@ 7.00	5.25@ 6.25	5.40@ 6.50

##### STEERS:

(1100-1300 lbs.) prime					
Choice	11.00@12.00		9.75@11.00		
Good	8.75@11.25	8.00@10.50	8.25@10.00	8.00@10.00	7.90@10.00
Medium	7.25@ 8.75	6.75@ 8.25	7.00@ 8.50	6.25@ 8.25	6.50@ 8.00

##### STEERS:

(1300-1500 lbs.) prime					
Choice	11.25@12.00		10.00@11.25		
Good	8.75@11.25	8.25@10.50	8.50@10.00	8.25@10.00	8.00@10.25

##### HEIFERS:

(550-750 lbs.) choice	8.25@ 9.25	8.00@ 9.00	7.25@ 8.00	7.75@ 8.75	7.85@ 9.15
Good	7.50@ 8.25	7.00@ 8.00	6.50@ 7.25	6.75@ 8.00	6.85@ 8.00
Com. (plain)-med.	5.75@ 7.50	5.25@ 7.00	5.25@ 6.50	5.00@ 6.75	5.00@ 7.00

##### HEIFERS:

(750-900 lbs.) gd-ch.	7.50@10.00		6.50@ 8.50	6.75@ 9.00	7.00@ 9.50
Com. (plain)-med.	5.50@ 7.50		5.25@ 6.50	5.00@ 7.00	5.15@ 7.15

##### COWS:

Choice					
Good	6.00@ 6.50	5.75@ 6.75	5.50@ 6.25	6.00@ 6.50	6.00@ 6.50
Com. (plain)-med.	5.00@ 6.00	5.00@ 5.75	5.00@ 5.50	5.00@ 6.00	5.00@ 6.15
Low cut-cut	4.25@ 5.00	3.50@ 5.00	3.75@ 5.00	3.50@ 5.00	3.75@ 5.15

##### BULLS: (Yrls. Ex.)

Good (beef)	6.75@ 7.50	7.25@ 7.75	6.50@ 7.25	6.25@ 6.75	6.50@ 7.00
Cut-com. (plain)-med.	5.75@ 7.25	5.25@ 7.25	5.75@ 6.85	4.50@ 6.50	5.00@ 6.75

##### VEALERS:

Gd-ch.	9.50@11.25	9.75@11.00	9.50@11.50	8.50@10.50	9.00@11.50
Medium	7.50@ 9.50	8.25@ 9.75	7.50@ 9.50	6.00@ 8.50	7.00@ 9.00
Cul-com. (plain)	6.00@ 7.50	4.75@ 8.25	5.00@ 7.50	4.50@ 6.00	5.00@ 7.00

##### CALVES:

(250-500 lbs.) gd-ch.	7.50@ 9.75	7.00@ 9.00	6.50@ 8.25	6.50@ 8.00	7.50@10.00
Com. (plain)-med.	5.00@ 7.50	4.50@ 7.00	4.50@ 6.50	4.00@ 6.75	5.50@ 8.00

#### Slaughter Sheep and Lambs:

##### LAMBS: (Wooled)

Choice	9.75@10.15	9.85@10.25	9.25@ 9.85	9.50@ 9.85	9.50@ 9.75
Good	9.15@ 9.85	9.50@10.00	8.75@ 9.25	9.00@ 9.50	9.00@ 9.50
Medium	8.75@ 9.25	8.75@ 9.80	8.25@ 8.75	8.00@ 9.00	8.25@ 9.00
Common	8.50@ 9.00	7.50@ 9.00	8.00@ 8.25	7.00@ 8.00	7.75@ 8.25

##### YEARLING WETHERS: (Wooled)

Gd-ch.	8.65@ 9.25	8.50@ 9.50	8.00@ 9.00	8.00@ 8.75	8.00@ 9.00
Medium	7.75@ 8.75	7.50@ 8.50	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00

##### EWES: (Wooled)

Gd-ch.	4.00@ 5.35	3.75@ 4.75	4.25@ 5.35	4.25@ 5.00	4.25@ 5.10
Com-med.	3.25@ 4.25	2.75@ 4.00	3.00@ 4.25	2.50@ 4.25	3.00@ 4.25

### CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Feb. 20, 1936.—Hog markets at 20 concentration points and 9 packing plants in Iowa and Minnesota were moderately active and 15@ 40c, mostly 20@30c, under Wednesday. General truck range good to choice 180 to 250 lbs., \$9.75@10.00; most rail consignments, \$10.20, few \$10.25; 250 to 290 lbs. off trucks, \$9.55@9.90; 290 to 350 lbs., \$9.35@9.65, some to \$9.70; better 160 to 180 lbs., \$9.50@9.80; 140 to 160 lbs., \$9.00@9.50; light sows, \$8.75@9.00, off cars to \$9.20 or slightly higher; heavy and medium weights, \$8.35@8.85 off truck.

Receipts week ended Feb. 20, 1936:

	This week.	Last week.
Friday, February 14.....	17,200	22,400
Saturday, February 15.....	5,800	18,600
Tuesday, February 17.....	21,500	1,000
Monday, February 18.....	10,300	1,900
Wednesday, February 19.....	10,600	22,900
Thursday, February 20.....	29,500	24,800

### CANADIAN LIVESTOCK PRICES

#### BUTCHER STEERS.

Up to 1,050 lbs.

Top prices	Week ended Feb. 13.	Last week.	Same week, 1935.
Toronto	\$ 7.25	\$ 6.75	\$ 6.25
Montreal	6.50	6.25	6.00
Winnipeg	6.00	5.50	6.00
Calgary	5.00	5.00	5.00
Edmonton	5.00	4.75	5.25
Prince Albert	4.00	3.50	3.50
Moose Jaw	4.50	5.00	4.00
Saskatoon	5.25	4.00	4.00

#### VEAL CALVES.

Toronto	\$11.75	\$11.50	\$ 8.00
Montreal	10.00	11.00	8.00
Winnipeg	9.00	8.50	6.50
Calgary	5.75	5.50	5.00
Edmonton	6.00	6.00	5.00
Prince Albert	5.00	5.00	5.00
Moose Jaw	5.50	6.50	5.00
Saskatoon	6.50	6.00	4.50

#### SELECT BACON HOGS.

Toronto	\$ 9.50	\$ 9.50	\$ 8.85
Montreal	9.75	9.75	8.50
Winnipeg	9.00	9.00	7.50
Calgary	8.40	8.25	7.50
Edmonton	8.25	8.20	7.50
Prince Albert	8.35	8.25	7.50
Moose Jaw	8.50	8.75	7.65
Saskatoon	8.40	8.55	7.50

#### GOOD LAMBS.

Toronto	\$ 9.00	\$ 9.00	\$ 7.25
Montreal	9.00	9.00	8.50
Winnipeg	8.00	7.75	6.00
Calgary	6.75	6.75	6.75
Edmonton	7.00	7.00	6.75
Prince Albert	5.50	5.50	5.00
Moose Jaw	7.00	7.00	5.25
Saskatoon	6.00	6.00	5.00

### NEW YORK LIVESTOCK

Receipts week ended Feb. 15, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,234	7,006	5,400	28,573
Central Union	1,795	2,513		14,586
New York	369	2,718	13,481	9,006
Total	6,398	12,297	18,880	62,259
Previous week	6,318	12,967	20,262	64,714
Two weeks ago	7,307	12,317	22,068	62,323

# LIVESTOCK PRICES COMPARED

January prices at Chicago:

		Jan., 1936.	Dec., 1935.	Jan., 1935.
<b>SLAUGHTER CATTLE AND VEALERS.</b>				
<b>Steers—</b>				
550-900 lbs.,	Choice	\$11.38	\$11.71	\$10.48
	Good	10.20	10.48	9.43
	Medium	8.98	8.10	7.50
	Common	6.41	6.30	5.38
900-1100 lbs.,	Prime	13.44	—	—
	Choice	12.50	12.70	11.32
	Good	10.65	10.82	9.97
	Medium	8.23	8.28	7.71
	Common	6.69	6.54	5.70
1100-1300 lbs.,	Prime	13.87	14.05	—
	Choice	12.82	13.04	11.76
	Good	10.81	11.12	10.09
	Medium	8.33	8.38	8.08
1300-1500 lbs.,	Prime	13.95	14.17	—
	Choice	12.98	13.31	11.75
	Good	10.84	11.12	10.27
<b>Helpers—</b>				
550-750 lbs.,	Choice	9.67	10.32	9.21
	Good	8.31	8.94	8.08
	Com. & med.	6.59	6.56	5.67
750-900 lbs.,	Gd. & ch.	9.21	9.68	8.83
	Com. & med.	6.61	6.61	5.67
<b>Cows—</b>				
Good		6.27	6.27	5.79
Common and medium		5.26	5.19	3.97
Low cutter and cutter		4.30	4.19	2.55
<b>Bulls (yearlings excluded)—</b>				
Good (beef)		6.96	6.48	4.59
Cutter, com and med.		6.01	5.53	3.98
<b>Vealers—</b>				
Good and choice		10.45	10.01	8.03
Medium		7.71	7.57	6.26
Cull and common		5.71	5.89	5.01
<b>Calves, 250-500 lbs.—</b>				
Good and choice		8.50	8.66	7.21
Common and medium		5.75	5.75	4.66
<b>HOGS.</b>				
<b>Light light, 140-160 lbs.—</b>				
Good and choice		9.83	9.56	7.16
Medium		9.49	9.20	6.86
<b>Light weight, 160-180 lbs.—</b>				
Good and choice		9.88	9.63	7.43
Medium		9.00	9.35	7.19
<b>Light weight, 180-200 lbs.—</b>				
Good and choice		9.92	9.68	7.65
Medium		9.04	9.44	7.47
<b>Medium weight—</b>				
200-220 lbs., good and ch.		9.92	9.69	7.77
220-250 lbs., good and ch.		9.87	9.66	7.87
<b>Heavy weight—</b>				
250-290 lbs., good and ch.		9.78	9.61	7.90
290-350 lbs., good and ch.		9.63	9.48	7.90
<b>Packing sows—</b>				
275-350 lbs., good		8.96	8.96	7.39
350-425 lbs., good		8.86	8.88	7.34
425-550 lbs., good		8.72	8.74	7.26
275-550 lbs., medium		8.54	8.60	6.81
<b>Slaughter pigs, 100-140 lbs.—</b>				
Good and choice		9.74	9.45	6.17
Medium		9.24	9.05	5.64
<b>LAMBS AND SHEEP.</b>				
<b>Lambs—</b>				
Choice		10.71	10.92	8.81
Good		10.24	—	—
Medium		9.58	9.56	7.52
Common		9.06	—	—
<b>Yearling wethers—</b>				
Good and choice		9.16	8.95	7.54
Medium		7.99	7.98	6.63
<b>Ewes—</b>				
Good and choice		4.82	4.75	4.10
Common and medium		3.90	4.02	3.41

# RECEIPTS AT CHIEF CENTERS

Week ended Feb. 15, 1936:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Feb. 15, 1936	149,000	237,000	279,000
Previous week	193,000	344,000	289,000
1935	159,000	324,000	248,000
1934	200,000	511,000	272,000
1933	159,000	656,000	348,000
At 11 markets:			
Week ended Feb. 15, 1936	190,000	274,000	—
Previous week	267,000	—	—
1935	267,000	—	—
1934	448,000	—	—
1933	432,000	—	—
1932	567,000	—	—
At 7 markets:			
Week ended Feb. 15, 1936	108,000	173,000	181,000
Previous week	130,000	235,000	183,000
1935	114,000	234,000	177,000
1934	160,000	390,000	201,000
1933	119,000	374,000	250,000
1932	124,000	511,000	248,000

# LIVESTOCK AT 62 MARKETS

Movement at 69 markets in Jan., 1936:

	Receipts.	Local slaughter.	Total shipments.
<b>CATTLE.</b>			
Total	1,254,377	785,427	450,145
Jan. av. 5 yrs.	1,072,095	653,070	401,490
<b>CALVES.</b>			
Total	530,405	372,093	172,836
Jan. av. 5 yrs.	477,923	331,913	147,808
<b>HOGS.</b>			
Total	2,523,599	1,774,394	745,367
Jan. av. 5 yrs.	3,784,896	2,535,492	1,242,281
<b>SHEEP AND LAMBS.</b>			
Total	1,861,769	1,127,073	731,719
Jan. av. 5 yrs.	2,004,183	1,163,942	840,141

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

## WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
<b>STEERS, carcass</b>			
Week ending Feb. 15, 1936	8,964	2,134	2,621
Week previous	9,651	2,036	2,817
Same week year ago	7,416½	1,631	1,687
<b>COWS, carcass</b>			
Week ending Feb. 15, 1936	1,105	969	1,750
Week previous	2,082	1,542	1,658
Same week year ago	1,434	1,408	1,794
<b>BULLS, carcass</b>			
Week ending Feb. 15, 1936	100	205	10
Week previous	144	375	1
Same week year ago	236	312	16
<b>VEAL, carcass</b>			
Week ending Feb. 15, 1936	10,955½	1,752	351
Week previous	13,719	1,765	894
Same week year ago	13,426	1,698	849
<b>LAMB, carcass</b>			
Week ending Feb. 15, 1936	32,729½	12,763	17,222
Week previous	35,378	13,042	18,909
Same week year ago	31,896	10,965	17,703
<b>MUTTON, carcass</b>			
Week ending Feb. 15, 1936	3,075	1,485	909
Week previous	5,199	1,779	990
Same week year ago	1,283	390	466
<b>PORK CUTS, lbs.</b>			
Week ending Feb. 15, 1936	1,705,655	501,036	132,257
Week previous	2,021,745	494,728	347,079
Same week year ago	1,722,028	546,797	276,963
<b>BEEF CUTS, lbs.</b>			
Week ending Feb. 15, 1936	346,145	—	—
Week previous	480,853	—	—
Same week year ago	697,396	—	—

## LOCAL SLAUGHTERS.

<b>CATTLE, head</b>			
Week ending Feb. 15, 1936	8,002	1,913	—
Week previous	8,779	1,959	—
Same week year ago	8,358	1,843	—
<b>CALVES, head</b>			
Week ending Feb. 15, 1936	13,018	1,758	—
Week previous	14,320	2,640	—
Same week year ago	13,164	2,962	—
<b>HOGS, head</b>			
Week ending Feb. 15, 1936	38,505	16,018	—
Week previous	38,853	12,590	—
Same week year ago	36,564	13,193	—
<b>SHEEP, head</b>			
Week ending Feb. 15, 1936	73,015	3,381	—
Week previous	69,198	3,702	—
Same week year ago	19,572	4,461	—

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Montgomery, Ala.

Week ending February 22, 1936

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER.

### CATTLE.

	Week ended Feb. 15.	Prev. week.	Cor. week, 1935.
Chicago	22,141	23,137	25,505
Kansas City	20,059	20,643	16,951
Omaha	13,573	18,616	12,183
East St. Louis	18,949	17,477	11,255
St. Joseph	5,853	7,328	5,145
Sioux City	4,919	9,843	7,133
Wichita	4,053	3,595	2,458
Fort Worth	8,176	7,889	7,889
Philadelphia	1,915	1,359	1,973
Indianapolis	2,522	1,990	1,867
New York & Jersey City	8,602	8,779	8,358
Oklahoma City	9,550	11,042	4,951
Cincinnati	3,438	3,240	3,517
Denver	4,317	4,118	3,024
St. Paul	6,901	8,913	11,088
Milwaukee	1,395	1,605	4,528
Total	135,421	150,270	119,898

### HOGS.

Chicago	54,748	54,272	77,014
Kansas City	26,512	34,510	30,461
Omaha	16,655	22,718	19,875
East St. Louis	45,700	42,317	24,732
St. Joseph	12,043	13,805	12,591
Sioux City	9,245	16,496	13,406
Wichita	4,206	4,758	5,155
Fort Worth	9,857	8,908	9,857
Philadelphia	16,018	12,590	13,163
Indianapolis	5,829	9,017	7,309
New York & Jersey City	38,505	38,853	30,564
Oklahoma City	6,852	6,574	7,985
Cincinnati	9,871	12,247	11,134
Denver	6,462	7,656	9,395
St. Paul	16,720	16,087	13,182
Milwaukee	6,107	5,176	8,584
Total	286,050	306,651	290,521

### SHEEP.

Chicago	44,710	42,483	39,740
Kansas City	25,997	22,699	17,286
Omaha	26,719	27,319	22,188
East St. Louis	7,796	7,977	3,134
St. Joseph	25,763	23,792	17,936
Sioux City	16,215	22,342	16,673
Wichita	2,153	3,178	1,713
Fort Worth	4,941	3,232	4,461
Philadelphia	3,381	3,702	4,461
Indianapolis	4,176	3,158	1,854
New York & Jersey City	73,015	69,198	40,572
Oklahoma City	1,854	1,470	887
Cincinnati	2,160	2,660	595
Denver	7,141	5,618	3,853
St. Paul	9,815	14,106	9,651
Milwaukee	2,140	2,147	1,046
Total	258,476	255,081	190,600

## TRUCKED LIVESTOCK RECEIPTS

Percentage of livestock received by truck at Sioux City, Ia., market in 1935, was the highest of six Midwestern markets, according to a comparative study made by the Board of Railroad Commissioners of Iowa. About 96.9 per cent of all hogs and 79.8 per cent of all livestock was shipped to Sioux City by truck last year. In 1934 Sioux City received 67.3 per cent of all livestock by truck.

Percentages of total livestock receipts arriving by truck at five other Midwestern markets in 1934 and 1935 were as follows:

Market	1935 Per. by truck.	1934 Per. by truck.
Omaha, Neb.	50.9	57.8
Kansas City	37.3	34.4
St. Joseph, Mo.	56.9	66.1
Wichita, Kans.	78.4	50.3
So. St. Paul, Minn.	55.0	47.2

## PACIFIC COAST LIVESTOCK

Receipts five days ended Feb. 14, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,247	835	610	506
San Francisco	1,425	35	980	800
Portland	2,425	250	2,800	3,050

DIRECTS—Los Angeles: Cattle, 60 cars; hogs, 117 cars; sheep, 76 cars. San Francisco, Cattle, 800 head; calves, 100 head; hogs, 1,920 head; sheep, 1,300 head.

## LIVE CATTLE IMPORTS

Imports of live cattle, not including breeding cattle, from Canada, Mexico and other countries during 1935, with comparisons:

	Over 700 lbs.	Under 700 lbs.	Total
Canada:			
1935	59,930	52,790	112,720
1934	92	1,733	1,825
Mexico:			
1935	8,622	242,468	251,090
1934	650	55,203	55,853
Other countries:			
1935	21	702	813
1934	51	1,718	1,769
Total:			
1935	68,573	296,050	364,623
1934	793	58,654	59,447

## MEXICAN CATTLE IMPORTS

Producers in principal Mexican cattle-raising areas do not see an immediate opportunity to export cattle weighing 700 lbs. and over to the United States to take advantage of lower American duties, according to U. S. Department of Commerce reports. Although Mexico shares concessions granted in the U. S.-Canadian trade agreement, which became effective January 1, supplies of heavier cattle are not available.

Since 1930, cattlemen in the Chihuahua district—in order to obtain the minimum duty of 2½ cents a lb.—have exported cattle at weights under 700 lbs. While 1935 exports of such cattle totaled 242,468 head, shipments of cattle weighing more than 700 lbs. totaled 8,622 head. There are reported to be only about 10,000 head of heavier cattle available at present.

Cattle weighing from 175 to 699 lbs. will continue to pay the old duty of 2½ cents a lb.

## JAN. FEDERAL SLAUGHTERS

Federal inspected slaughter of all classes of livestock during Jan., 1936:

	Cattle.	Calves.	Sheep and lambs.	Swine.
Baltimore	11,008	(1)	(1)	(1)
Buffalo	(1)	(1)	(1)	(1)
Chicago	128,479	28,263	216,844	465,267
Cincinnati	13,451	6,267	(1)	51,037
Cleveland	(1)	(1)	(1)	37,485
Denver	10,745	2,805	21,391	29,389
Detroit	(1)	(1)	(1)	(1)
Fort Worth	(1)	(1)	(1)	(1)
Kansas City	61,473	35,538	80,976	178,019
Milwaukee	17,311	43,759	(1)	(1)
New York	25,928	54,280	247,912	(1)
Omaha	73,730	9,157	117,476	128,196
Philadelphia	7,206	6,745	13,741	(1)
St. Louis	66,119	40,170	45,697	223,284
Sioux City	42,231	4,814	98,143	106,862
So. St. Paul	50,083	44,302	80,331	137,818
All other stations	398,425	188,671	617,224	2,070,442
Total	906,180	464,831	1,539,735	3,427,799
Jan., '35 (2)	814,120	476,435	1,344,727	3,047,533

New York, Brooklyn, Jersey City and Newark (3)	36,337	66,050	297,610	185,175
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(1) Included in "All Other Stations."

(2) Commercial only.

(3) The slaughter figures in this group of cities are included in the figures above for "New York" and "All Other Stations" and are combined here to show total in the greater New York district.

## FINANCIAL NOTES

Directors of John Morrell & Co., Inc., have declared a regular quarterly dividend of 60 cents per share on common stock, payable March 14, to stockholders of record on February 25.

Cincinnati Union Stock Yards reports net income of \$136,983 in 1935, equivalent to \$1.42 per share, against income of \$167,227, or \$1.72 per share, in 1934.

A reorganization plan for Adolf Gobel, Inc., has been approved by stockholders and confirmed by the U. S. district court at New York.

Denver Union Stock Yards reports net income of \$194,579 for 1935, equivalent to \$4.26 per share, against net income of \$288,041, or \$7.21 per share, in 1934.

United States Leather reports net income of \$281,048 for three months ended January 31, equivalent to 62 cents a share, against net loss of \$7,762 in the corresponding period last year.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, Feb. 19, 1936, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended Feb. 19.	Feb. 19.	Feb. 19.	Feb. 19.
Anal. Leather	2,700	4½	4½	4½
Do. Pfd.	800	40½	40½	42½
Amer. H. & L.	14,800	7	6½	6½
Do. Pfd.	2,200	40	39½	39½
Amer. Stores	1,000	35	34½	34½
Armour III	78,800	6½	6½	6½
Do. Pr. Pfd.	3,700	82½	82½	81½
Do. Del. Pfd.	1,700	100	108½	109
Beechnut Pack.	800	88	87½	87½
Bohack, H. C.	400	8½	8½	8½
Do. Pfd.	10	47½	47½	47½
Chick. Co. Oil	4,400	25½	25½	26½
Childs Co.	8,800	10½	10½	10½
Cudahy Pack.	1,200	40½	40	40½
First Nat. Strs.	6,200	45½	45	45½
Gen. Foods	17,200	33½	33½	33½
Gobel Co.	71	6½	6½	6½
Gr. A. & P. Ist Pfd.	200	126½	126	126½
Do. New	380	127½	126	127½
Hormel, G. A.	50	21½	21½	22½
Hygrade Food	4,400	5½	5½	5½
Kroger G. & B.	11,700	28½	28	28½
Libby McNell.	18,550	10½	10	10½
Mickelberry Co.	23,550	3¼	3	3¼
M. & H. Pfd.	420	9	9	9
Morrell & Co.	500	57½	57½	57½
Nat. Leather	8,950	2½	2	2½
Nat. Tea	4,100	10½	10½	11½
Proc. & Gamb.	18,000	46½	46	46½
Do. Pr. Pfd.	40	122	122	122
Rath Pack.	15,600	34½	34½	34½
Safeway Strs.	15,600	34½	34½	34½
Do. 6½ Pfd.	70	111	110½	110½
Do. 7½ Pfd.	160	113	112½	112½
Stahl Meyer	.....	.....	.....	1½
Swift & Co.	16,900	24½	24	24½
Do. Intl.	8,700	33½	32½	33
Trunz Pork	.....	.....	.....	13
U. S. Leather	1,600	9	8½	8½
Do. A.	17,200	17½	16½	17
Do. Pr. Pfd.	800	81½	81½	81½
Wesson Oil	9,100	37½	35½	37½
Do. Pfd.	200	80½	80½	81½
Wilson & Co.	31,000	10	9½	9½
Do. Pfd.	800	83½	83½	84½

\*Or last previous date.

## STOCKERS AND FEEDERS

Shipments from 12 principal markets during January, with comparisons:

	Cattle and calves.	Hogs.	Sheep.
Jan., 1936	121,722	14,352	60,667
Dec., 1935	165,023	22,771	84,850
Jan., 1935	139,200	20,546	128,179
June 29, '35	.....	.....	.....
Feb. 7, '36	1,588,564	113,937	1,612,350
June 30, '34	.....	.....	.....
Feb. 8, '35	1,484,000	248,063	2,001,788

Watch Wanted page for bargains.

The National Provisioner

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 15, 1936, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,851	130	5,961
Swift & Co.	3,535	645	9,621
Morris & Co.	3,874	229	3,539
Wilson & Co.	1,077	789	8,489
Anglo-Amer. Prov. Co.	815	.....	.....
G. H. Hammond Co.	1,982	.....	.....
Shippers	6,251	10,302	7,843
Others	7,898	18,692	5,910
Bremen Packing Co., 1,563 hogs; Western Pack- ing Co., Inc., 376 hogs; Agar Packing Co., 3,573 hogs.			

Total: 28,253 cattle; 4,266 calves; 36,150 hogs; 41,065 sheep.

Not including 139 cattle, 772 calves, 15,399 hogs and 10,890 sheep bought direct.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,555	817	1,668	4,246
Cudahy Pkg. Co.	2,014	1,114	1,082	4,912
Morris & Co.	1,424	541	.....	2,706
Swift & Co.	2,113	1,010	3,440	3,312
Wilson & Co.	2,468	965	1,122	4,055
Kornblum & Co.	1,060	.....	.....	.....
Independent Pkg. Co.	1,000	.....	.....	.....
Others	3,609	310	7,858	6,706

Total: 15,282 cattle; 4,757 calves; 15,399 hogs; 25,997 sheep.

Not including 20,601 hogs bought direct.

### OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,723	2,082	5,378	.....
Cudahy Pkg. Co.	3,913	1,948	11,659	.....
Dold Pkg. Co.	590	2,160	.....	.....
Morris & Co.	1,060	8	1,932	.....
Swift & Co.	4,451	2,925	3,390	.....
Others	.....	6,792	.....	.....

Eagle Pkg. Co., 19 cattle; Greater Omaha Pkg. Co., 78 cattle; Geo. Hoffman Pkg. Co., 57 cattle; Lewis Pkg. Co., 266 cattle; Omaha Pkg. Co., 76 cattle; John Roth & Sons, 44 cattle; South Omaha Pkg. Co., 48 cattle; Lincoln Pkg. Co., 265 cattle; Wilson & Co., 250 cattle.

Total: 14,790 cattle and calves, 15,015 hogs and 29,816 sheep.

Not including 629 hogs and 691 sheep received direct by packers through stockyards.

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,467	3,200	.....	.....
Swift & Co.	3,497	2,553	2,254	3,240
Morris & Co.	1,441	949	477	.....
Hunter Pkg. Co.	1,768	740	3,459	560
Hell Pkg. Co.	3,100	.....	.....	.....
Krey Pkg. Co.	3,100	.....	.....	.....
Laclede Pkg. Co.	210	.....	.....	.....
Shippers	2,709	5,373	26,801	2,310
Others	3,285	247	15,682	787

Total: 14,536 cattle; 11,685 calves; 55,453 hogs; 10,106 sheep.

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,242	431	5,452	17,637
Armour and Co.	2,344	445	4,965	8,126
Others	1,286	5	3,571	4,743

Total: 5,872 cattle; 881 calves; 13,988 hogs; 30,506 sheep.

### SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,446	54	2,858	5,450
Armour and Co.	1,597	59	2,509	6,416
Swift & Co.	1,572	39	1,689	3,715
Shippers	1,456	51	2,686	236
Others	150	5	80	3

Total: 6,221 cattle; 205 calves; 9,802 hogs; 15,820 sheep.

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,777	2,370	3,520	3,976
Cudahy Pkg. Co.	586	769	.....	491
Swift & Co.	2,978	3,692	5,121	5,548
United Pkg. Co.	1,560	274	.....	.....
Others	581	218	5,690	1,115

Total: 7,482 cattle; 7,323 calves; 14,331 hogs; 9,930 sheep.

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	801	3,628	6,141	2,037
Armour and Co., Mil.	285	1,784	.....	.....
E. Gunz & Co.	11	.....	.....	8
Shippers	10	34	36	1
Others	214	464	30	94

Total: 1,411 cattle; 5,910 calves; 6,207 hogs; 2,140 sheep.

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,897	929	1,938	2,652
Jacob Dold Pkg. Co.	791	104	1,405	21
Wichita D. B. Co.	20	.....	.....	.....
Dann-Otertag	66	.....	.....	.....
F. W. Dold & Son.	151	.....	219	.....
Sunflower Pkg. Co.	64	.....	96	.....
Sowest Beef Co.	31	.....	.....	.....

Total: 3,020 cattle; 1,033 calves; 3,658 hogs; 2,653 sheep.

Not including 1,148 hogs bought direct.

## FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,175	1,376	3,997	2,405
Swift & Co.	3,807	1,799	5,203	2,536
Blue Bonnett Co.	32	7	221	.....
Rosenthal Pkg. Co.	26	6	140	.....
Others	136	5	317	.....

Total: 8,176 cattle; 3,193 calves; 9,887 hogs; 4,941 sheep.

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,082	1,506	3,103	863
Lohrey Pkg. Co.	2,953	1,742	3,136	988
Others	241	26	613	3

Total: 6,276 cattle; 3,274 calves; 6,852 hogs; 1,854 sheep.

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,323	205	1,555	18,015
Swift & Co.	1,018	190	1,920	7,203
Others	2,002	251	2,652	9,063

Total: 4,343 cattle; 646 calves; 6,127 hogs; 34,271 sheep.

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son.	11	.....	177	.....
Ideal Pkg. Co.	60	23	355	.....
E. Kahn's Sons Co.	1,072	327	4,157	16
Lohrey Pkg. Co.	4	.....	192	.....
H. H. Meyer Pkg. Co.	17	.....	1,577	.....
J. Schlachter & Son.	120	129	.....	27
J. & F. Schroth Pkg.	20	.....	2,087	.....
J. F. Stegner & Co.	371	186	.....	.....
Shippers	485	517	1,717	472
Others	1,415	606	222	306

Total: 3,564 cattle; 1,790 calves; 10,307 hogs; 998 sheep.

Not including 110 cattle, 133 calves, 3,308 hogs and 1,600 sheep bought direct.

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.	2,384	690	5,322	3,311
Armour and Co.	1,074	45	1,236	138
Hilgemeier Bros.	5	.....	943	.....
Stumpf Bros.	.....	.....	88	.....
Meier Pkg. Co.	68	.....	224	.....
Indiana Prov. Co.	40	18	160	13
Schussler Pkg. Co.	36	.....	99	.....
Maass-Hartman Co.	46	.....	.....	.....
Art Wabnitz	6	85	.....	40
Shippers	2,867	1,770	18,298	11,241
Others	563	53	76	21

Total: 7,089 cattle; 2,626 calves; 26,446 hogs; 14,764 sheep.

## RECAPITULATION.

### CATTLE.

	Week ended Feb. 15.	Prev. week.	Cor. week.
Chicago	28,253	32,391	32,357
Kansas City	15,282	16,428	13,300
Omaha	14,790	18,379	13,342
East St. Louis	14,536	15,088	9,974
St. Joseph	5,872	6,908	4,750
St. Paul	6,221	12,081	8,110
Sioux City	6,276	7,204	3,640
Wichita	3,020	2,611	1,620
Denver	4,343	3,829	3,024
St. Paul	7,482	9,606	12,444
Milwaukee	1,411	1,729	4,808
Indianapolis	7,089	5,856	5,185
Cincinnati	3,564	3,330	3,595
Ft. Worth	8,176	7,889	.....

Total: 126,315 cattle; 143,479 calves; 116,149 hogs.

### HOGS.

	Week ended Feb. 15.	Prev. week.	Cor. week.
Chicago	36,150	47,133	56,855
Kansas City	15,399	15,829	14,118
Omaha	15,015	35,650	33,443
East St. Louis	55,453	55,057	43,208
St. Joseph	13,988	18,352	13,498
St. Paul	9,802	12,041	21,898
Sioux City	6,852	6,574	7,590
Oklahoma City	3,658	3,627	4,690
Denver	6,127	7,657	9,184
St. Paul	14,331	18,362	16,580
Milwaukee	6,207	5,195	8,602
Indianapolis	9,830	22,341	20,202
Cincinnati	10,307	11,972	10,346
Ft. Worth	9,887	8,906	.....

Total: 229,622 hogs; 280,506 calves; 260,184 sheep.

### SHEEP.

	Week ended Feb. 15.	Prev. week.	Cor. week.
Chicago	41,065	49,827	53,641
Kansas City	25,997	22,699	17,286
Omaha	29,816	26,285	12,689
East St. Louis	10,106	10,604	3,259
St. Joseph	30,506	26,901	19,000
St. Paul	15,820	22,626	22,044
Oklahoma City	1,854	1,470	887
Wichita	2,653	3,178	1,713
Denver	34,271	38,846	23,174
St. Paul	15,453	9,881	.....
Milwaukee	2,140	2,147	1,071
Indianapolis	14,764	17,027	10,264
Cincinnati	998	1,035	976
Ft. Worth	4,941	3,232	.....

Total: 225,461 cattle; 240,710 calves; 177,885 hogs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 10	3,377	697	1,122	3,950
Tues., Feb. 11	6,043	421	5,206	13,567
Wed., Feb. 12	7,048	955	15,445	6,338
Thurs., Feb. 13	7,471	2,125	18,548	11,240
Fri., Feb. 14	2,599	620	6,830	12,557
Sat., Feb. 15	500	100	4,000	2,000

Total this week: 27,038 cattle; 4,918 calves; 52,151 hogs; 49,652 sheep.  
Previous week: 34,761 cattle; 4,800 calves; 73,153 hogs; 49,374 sheep.  
Year ago: 32,907 cattle; 8,085 calves; 91,502 hogs; 55,998 sheep.  
Two years ago: 49,129 cattle; 10,352 calves; 145,719 hogs; 55,692 sheep.

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 10	1,455	112	.....	820
Tues., Feb. 11	1,961	203	1,401	1,458
Wed., Feb. 12	1,632	138	1,330	420
Thurs., Feb. 13	1,430	220	3,858	1,894
Fri., Feb. 14	551	169	2,632	2,421
Sat., Feb. 15	100	.....	200	500

Total this week: 6,229 cattle; 842 calves; 9,420 hogs; 7,523 sheep.  
Previous week: 9,424 cattle; 1,714 calves; 12,067 hogs; 12,067 sheep.  
Year ago: 7,962 cattle; 1,415 calves; 16,263 hogs; 19,221 sheep.  
Two years ago: 13,038 cattle; 884 calves; 28,330 hogs; 12,237 sheep.

Total receipts for month and year to Feb. 15:

	1936.	1935.	1936.	1935.
Cattle	62,170	71,339	233,217	278,750
Calves	9,875	17,327	39,912	71,630
Hogs	128,160	195,174	594,478	703,343
Sheep	102,184	124,373	353,255	433,718

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Feb. 15	\$ 8.50	\$10.75	\$ 4.50	\$10.30
Previous week	8.90	10.35	4.45	10.50
1935	10.55	8.25	4.25	8.35
1934	5.60	4.50	4.35	9.45
1933	4.80	3.60	2.30	5.75
1932	6.35	3.90	2.75	6.05
1931	8.20	6.90	3.75	8.20

Av. 1931-1935: \$ 7.10 cattle; \$ 5.45 hogs; \$ 3.50 sheep; \$ 7.55 lambs.

## SUPPLIES FOR CHICAGO PACKERS.

SUPPLIES FOR CHICAGO PACKERS.			
	Cattle.	Hogs.	Sheep.
Week ended Feb. 15....	20,809	42,731	42,129
Previous week .....	25,348	54,585	37,875
1935 .....	25,262	78,841	36,017
1934 .....	36,300	126,900	44,300
1933 .....	22,612	125,761	64,373
1932 .....	25,838	139,684	52,879

## MAYER MAKES ONLY THE BEST

### *Prove it by Test*

The Man You Know



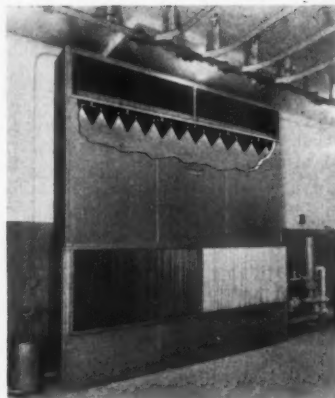
The Man Who Knows

Those who use Genuine H. J. Mayer sausage seasonings **KNOW** they are the **BEST**—and those who don't, should find out immediately just how good they are!

Without obligation to you, our staff of experts will be glad to give you advice about sausage and curing. Write.

CAN BE HAD IN THE FOLLOWING VARIETIES: H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyone Seasoning and Special NEVERFAIL Curing Compound.

**H. J. MAYER & SONS CO.**  
6819-27 South Ashland Avenue, Chicago, Illinois  
Canadian Office: Windsor, Ontario



Cutaway view of Baker gravity flow brine spray air conditioning unit installed in large packing plant.

● This compact Baker installation furnished a positive, gentle flow of properly conditioned air to a modern storage room with a capacity of 325 beef carcasses.

## CONNECT TO YOUR PRESENT REFRIGERATING PLANT

BAKER


*ColdStream*

AIR CONDITIONING  
FOR MEAT PROCESSING PLANTS

without expensive alterations in building or cooling system. Write for information and folder. Address Baker Ice Machine Co., Inc., 1518 Evans St., Omaha, Nebr. (Sales and Service in all large cities)

JAMISON

BUILT DOORS



Look into the cold storage room thru this Jamison Window Door. Especially adaptable for display purposes. Combines all Jamison qualities of long wear and ease of operation—plus the tight, conforming seal of the new Jamison resilient, pure rubber gasket. Get Bulletin today.

**JAMISON COLD STORAGE DOOR CO.**  
Jamison, Stevenson, & Victor Doors  
Hagerstown, Md. U. S. A.

## Savings Quickly Pay For SANDER KNIVES AND PLATES

### For All Makes of Meat Grinders

In scores of sausage plants everywhere, SANDER Knives and Plates are paying satisfactory dividends in reduced grinding costs. For they solve the problem of sharpening expense through more uniform and effective grinding performance.

SANDER Knives with interchangeable blades may be sharpened many times before renewing. Made of high grade tool steel they maintain a correct cutting angle with minimum friction. SANDER Plates, made also of a high grade tool steel, are hardened throughout by a special process (NOT case hardened) assuring long wear and satisfactory service.



Simplified removable bushing effects important savings in plate costs.

### SANDER MFG. CO., INC.

238-240 So. 20th Street  
NEWARK, N. J.

Established 1875

Please send us further particulars and prices regarding SANDER Knives and Plates.

Company.....

Name.....

Address.....



Up and down the



# MEAT TRAIL

## Meat Packing 40 Years Ago

(From The National Provisioner, Feb. 22, 1896.)

Belleville Dressed Beef and Provision Co., Belleville, Ill., was incorporated by Jacob Bischof, jr., William A. Davis and Jacob Bischof, sr.

Frick Co., Waynesboro, Pa., was building a large refrigeration machine with a list rating of 350 tons, but with a maximum capacity of 500 tons.

Edward Flash, jr., resigned as general sales manager of American Cotton Oil Co. to engage in business for himself at New York as a broker.

Jacob Dold, Jacob Dold Packing Co., Buffalo, N. Y., and P. D. Armour, Armour and Company, Chicago, were on the New York Produce Exchange during the week.

J. T. Sandford & Son were packing pork on their ranch near Laurel, Mont.

N. E. Plummer, in charge of the Eastern beef business of Cudahy Packing Co., was recovering from a severe illness.

Carstens Packing Co., Tacoma, Wash., was to expend around \$50,000 in improvements to its plant.

A. A. Davidson, Davidson Commission Co., Chicago, was a visitor on the New York Produce Exchange.

Hog receipts at eleven markets so far in 1911 were 200,000 more than in the like period of 1910.

James E. Booge, old-time Sioux City pork packer, died at the age of 78 years. He went into the pork business in that city in 1873.

R. W. Howes, of Swift's sausage department at Chicago, sailed on the Mauretania for a trip abroad.

Chicago visitors to New York included L. H. Heymann, head of the Morris beef sales department, and vice-president and general manager L. B. Patterson, National Packing Co.

Albert Schenck, F. Schenck & Sons Co., Wheeling, W. Va., was in New York City.

Indies cruise and a visit to the sunny South.

Chas. H. Dodge, president, the Globe Company, Chicago, manufacturers of packinghouse equipment, left this week with his wife and daughter for a month's vacation at Miami.

Herman Schmidt, president, Cincinnati Butchers Supply Corp., spent a few days in Chicago this week.

P. Hicks Cadle, A. C. Legg Packing Co., Birmingham, Ala., was in Chicago this week on his return from a trip through the West.

D. A. Kilpatrick, assistant sales manager, Rath Packing Co., Waterloo, Ia., was a visitor in Chicago this week.

Joseph I. Lerner, director of the Leningrad Meat Combine, Leningrad, U. S. S. R., and Bernard Dohn, Dohn Provision Co., Pottsville, Pa., were visitors in Chicago this week in connection with a study of American meat packing

## CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 21,407 cattle, 4,367 calves, 28,807 hogs and 14,801 sheep.

A. F. Versen, secretary, St. Louis Local Meat Packers' Association, was a visitor to Chicago this week on traffic and other matters for his members.

J. C. Donaldson, Canadian meat merchandising expert, and the man who popularized quality graded beef in Canada, was a visitor to Chicago this week.

Erwin Freund, president, Visking Corporation, is in the midst of a West

## WILSON EXECUTIVES DINE.

Once a year Thos. E. Wilson gives a dinner for executives and department heads of Wilson & Co. This year's event was held recently at the Chicago Club, with a large attendance, as the picture shows.

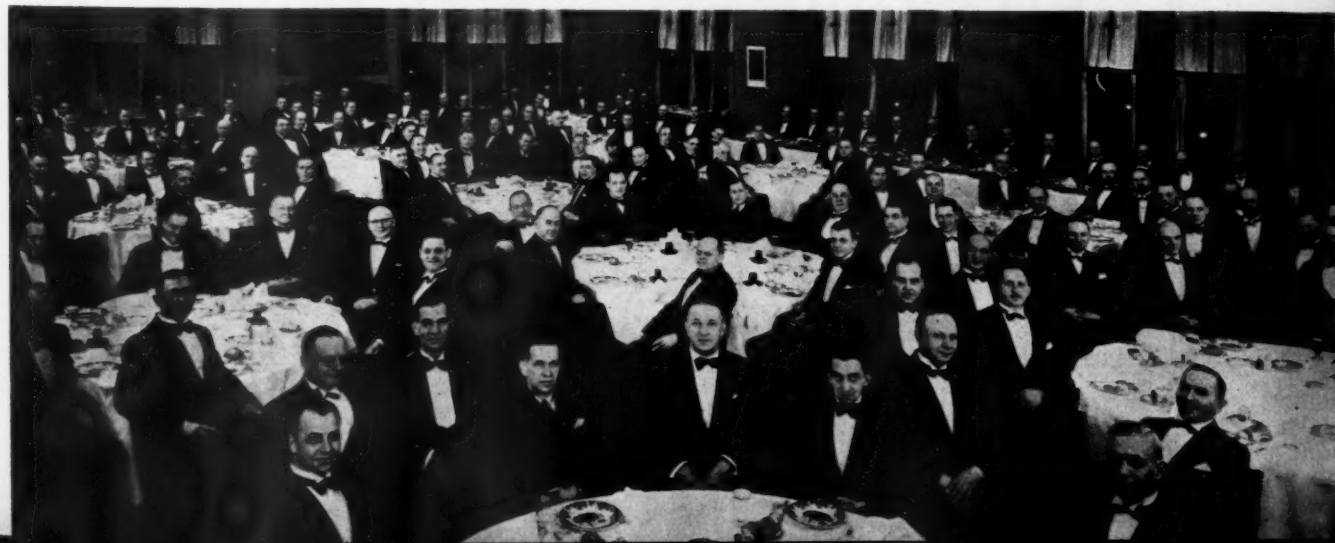
Left to right, head table: G. D. Hopkins, secretary; C. R. Hood, vice president; W. R. Grove, vice president; R. F. Eagle, vice president; J. D. Cooney, vice president; Thos. E. Wilson, chairman of the board; Edward Wilson, president; W. J. Cauley, vice president; Harry J. Williams, vice president; W. S. Nicholson, vice president; W. C. Buethe, vice president and treasurer; W. D. Hoffman, comptroller.

## Meat Packing 25 Years Ago

(From The National Provisioner, Feb. 25, 1911.)

Efforts to overcome losses from bruised meat as a result of rough handling of livestock were advocated by B. I. Brittain in a letter to THE NATIONAL PROVISIONER under date of Feb. 18, 1911. After reviewing the situation resulting in bruised meat, Mr. Brittain said: "The subject is a live one and should interest every packer, as it means dollars and cents to him."

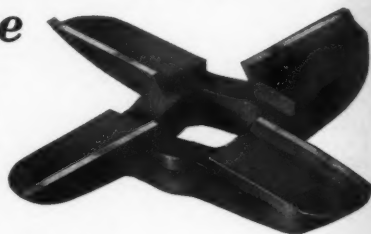
Cudahy Packing Co. opened its new branch house at South Boston, Mass.





## C. D. Plates and C. D. Cut-More Knives for Superior Service

The O. K. Knife with changeable Double Edged blades, for twenty years a standard equipment with all the large packers and most of the leading sausagemakers in the country now have proved their superiority. The New C. D. Cut-more changeable blades fit in all O. K. Holders. The C. D. Cut-more solid knives are guaranteed to outlast any other make or style of knives.



• Send for price and circular regarding the O. K. and C. D. CUT-MORE BLADES and C. D. ANGLE-HOLE REVERSIBLE PLATES.  
**The Specialty Mfrs. Sales Co., 2021 Grace St., Chicago, Ill.**

### F. C. ROGERS, INC.

NINTH AND NOBLE STREETS  
PHILADELPHIA

**BROKER  
PACKINGHOUSE  
PRODUCTS**

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

### TO SELL YOUR PRODUCTS

*in Great Britain*

communicate with

**STOKES & DALTON, LTD.**  
Leeds, 9 ENGLAND

### THE CUDAHY PACKING CO.

Importers and Exporters of

**Selected Sausage Casings**

221 North La Salle Street

Chicago, U. S. A.

**JAS. H. Forbes**  
TEA & COFFEE CO.  
908-926 Clark Ave., St. Louis, Mo.

FORBES is headquarters for the finest spices and sausage seasonings. Whatever your needs, we can serve you! Ask us to show you how FORBES Spices will cut your seasoning costs!

#### SALES OFFICES:

302 Delaware St., Kansas City, Mo.; 602 Merchants National Bank Bldg., Omaha, Nebr.; J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.

**FORBES  
SPICES**  
add the  
touch that  
means so much

### Wilmington Provision Company

**TOWER BRAND MEATS**

*Slaughterers of Cattle, Hogs,  
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

**Vogt's** **Liberty  
Bell Brand**

**Hams—Bacon—Sausages—Lard—Scrapple**  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

## UNITED DRESSED BEEF COMPANY

**J. J. HARRINGTON & COMPANY**

**City Dressed Beef, Lamb and Veal, Poultry**

Oleo Oils  
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methods now being made by representatives of the Soviet government. A committee of twenty-two from Russia is now in this country studying the entire food industry. Mr. Lerner is chairman of a group of three which is particularly interested in the meat packing industry.

Annual meeting of the stockholders of Wilson & Co. was held at Chicago on February 18, president Edward F. Wilson, presiding. The annual report presented has already appeared in THE NATIONAL PROVISIONER. Officers were reelected, including Thomas E. Wilson, chairman of the board, Edward F. Wilson, president, and the entire list of executive officers. Directors reelected whose terms had expired include D. F. Kelly, A. A. Sprague and B. E. Sunny of New York and E. A. Potter, jr., of New York.

Van Loan & Co., well-known spice house, is now located in its new and modern plant at 2917-19 S. La Salle st., Chicago, where manager Chas. H. Hanson has every facility for grinding quality spices and handling the extensive trade of the company with the meat industry.

J. S. Campbell, head of the Chicago office of the U. S. Bureau of Agricultural Economics, is confined to the South Town hospital with a broken leg. He will be removed to his home shortly but will be unable to resume his duties for some time.

R. C. Pollock, general manager, National Live Stock and Meat Board, discussed details of a lamb campaign before the New Mexico Wool Growers' Association at Albuquerque, N. M., last week.

R. H. Cabell, president of Armour and Company, has been elected to the transportation committee of the Chicago Association of Commerce.

## COUNTRYWIDE NEWS NOTES

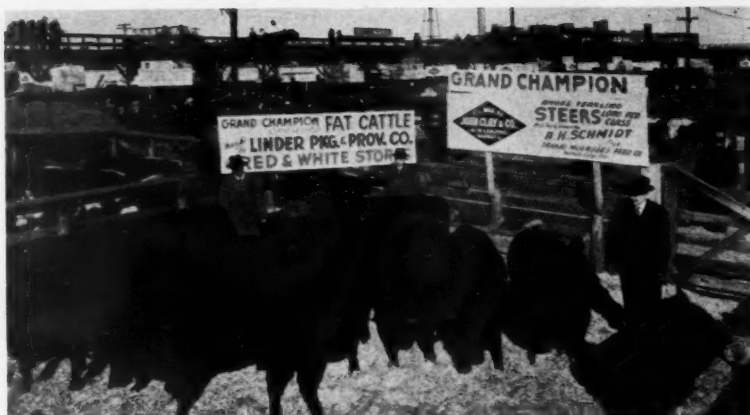
Smokehouse at the packing plant of Thomas Wagner, Leesport, Pa., was destroyed by fire last week.

Wickham Packing Co. plant at Britton, Okla., has reopened and already has five salesmen visiting retailers in the surrounding territory. A full line of fresh meats and sausage products is being manufactured.

Paul Eaton has been appointed meat merchandise manager for Milwaukee offices of National Tea Co.

George B. Mulloy of Brady, McGillivray & Mulloy, packinghouse consulting engineers, and H. L. MacWilliams, general manager, Nuckolls Packing Co., Pueblo, Colo., motored from Pueblo to Phoenix, Ariz., this week.

Frank J. Auth, officer and director of the N. Auth Provision Co., Washington, D. C., died suddenly from a heart attack while parking his automobile preparatory to attending church in Washington on the evening of February



## PACKER AGAIN BUYS PRIZE BEEF.

Long-fed steers which topped the carlot cattle show at the National Western Livestock Exposition at Denver in January were bought by Lindner Packing & Provision Co. The beef produced by these winners was on exhibit at the Lindner plant and Denver consumers were invited to see what beef of this type looks like on the rail. This is the fifth consecutive year the Lindner company has bought the grand champions of the show as a part of its policy of furnishing quality beef to the trade.

10. A native of Washington, he had been active in the business founded by his father until his health recently compelled him to relinquish active duties. He is survived by his widow, two sons and two daughters, and by his brothers, Henry J. and John N. Auth. Elliott

Balestier is chairman of the board and J. F. DuBois general manager of the company.

W. H. Overman, veteran of the livestock trade and head hog buyer for Swift & Company for 15 years, died at Hollywood, Calif., last week. He was 77 years old and had been associated with the livestock trade for half a century until his retirement several years ago.

## NEW YORK NEWS NOTES

Visitors to New York last week included vice president E. L. Lalumier and treasurer L. E. McCauley, Armour and Company, Chicago, and vice chairman P. L. Reed, Winslow Bros. & Smith, Boston, Mass. Other visitors to New York were vice president J. P. Spang, jr.; D. A. Moore, soap department, and F. M. Simpson, public relations department, Swift & Company, Chicago.

W. A. Netsch, small stock, and W. L. Kleinz, wool department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Co., last week.

C. A. Frank, sausage department, Wilson & Co., Chicago, and H. A. Lindsay, casing department, Wilson & Co., Philadelphia, were in New York last week.

Herman Hauth has taken over the management of Wilson & Co. Harlem market branch, succeeding William Heaney, assigned to other duties. Mr. Hauth was formerly in the provision department of Wilson & Co., Paterson, N. J.

Apprised of the sudden death of his father, John F. Diehl, produce inspector, Wilson & Co., New York plant, flew to Chicago on February 17.



## MAYOR BOOSTS MEAT.

Cooperating in an educational campaign in Texas among producers, dealers and consumers on improved livestock, better merchandising and more intelligent use of meat produce, mayor Quin of San Antonio proclaimed the week of February 10 to be "Meat Week" in connection with this program.

Left to right: Jas. A. Gallagher, general manager San Antonio Union Stock Yards Co. and chairman San Antonio program, National Livestock and Meat Board; mayor C. K. Quin signing the proclamation.





# For the Retail Meat Dealer



## Build BEEF SALES

### • Wholesale Prices Offer New Merchandising Opportunities

**B**EEF is a good product for special retail sales effort at the present time.

Declines of from 10 to 15 per cent in the wholesale prices of the better grades of beef compared with a year ago were announced this week in a statement by Frank A. Benson, chairman of the beef committee of the Institute of American Meat Packers.

"The decline in wholesale prices of beef since February last year has been greatest in the case of the most desirable kind of beef—heavy beef of the better grades," Mr. Benson declared.

"Prices of lower grades have not shown such marked declines, and, in fact, there has been some increase in the wholesale price of the cheaper kinds of beef from abnormally low levels at which these kinds sold in February last year.

"Despite the unusually severe weather which has prevailed in the Middlewest, making it difficult for farmers to bring their livestock to market, supplies of beef are plentiful," Mr. Benson stated.

### Selling More Beef

There are a number of ways in which meat dealers can build sales and consumption of prime, choice and good grades of beef at the present time. One of these is by displaying beef and beef products in refrigerated windows and show cases. Beef lends itself well to mass display and a window full of attractive quarters and beef cuts is sure to draw a number of customers inside the store.

Suggestion is another means of increasing sales. Customers will like to know that "You can buy a very nice rib roast today at prices below those of 1935." Or, "We have some good steaks today at very attractive prices." Display cards might even be worked up comparing today's prices on prime, choice and good grades of beef with those of a year ago. The idea of quality at a relatively low price should be stressed.

### Suggest Beef Recipes

Housewives are always searching for meal suggestions. Recipes or suggestions for preparing steaks, roasts and special beef dishes might be displayed on bulletin boards or distributed to cus-

tomers. Pot roast with noodles is an example of a beef dish which is well-liked in cold weather.

Much of the emphasis in an "Extra Day Sale," to be held on February 29, could be devoted to merchandising better grades of beef. Attention could be called to the fact that February 29 happens only once in four years and that the day's values in good beef could not have been duplicated a year ago. Posters or advertising might even be built somewhat as follows:

## EXTRA DAY!

**29**

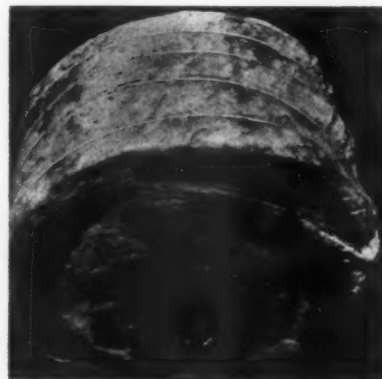
FEB.

1936

## Extra Beef Values!

Display cards can be used to suggest to the housewife that she make February 29, a day that comes once in four years, a special meat and treat day for the household, serving pork sausage for breakfast, lamb chops for luncheon and roast beef or steaks for dinner.

Dealers can add materially to their beef volume and profits by a little extra merchandising effort at the present time.



### GOOD VALUES IN BEEF.

Wholesale prices of better beef are currently below 1935, affording the retailer a good opportunity to increase volume and profits.

## RETAIL MEAT PRICES DECLINE

Lower pork and beef prices brought a general decline of 1.5 per cent in retail meat prices throughout the country during the two weeks ended January 28, according to U. S. Bureau of Labor Statistics. All retail food costs fell 1.2 per cent below the previous fortnight's prices. Average prices of butter, milk and cream remained unchanged while eggs fell 5.7 per cent. Retail cost of fats and oils decreased 2.1 per cent, the greatest decline occurring in lard.

## BREAK LAW OR BE HELD UP?

Intended to foil Saturday evening holdup men, a Brooklyn retailer's scheme of closing early on Saturday and opening on Sunday didn't please the authorities. He was charged with violation of an ordinance forbidding Sunday opening.

"I suppose I'm technically guilty," the meat dealer said, "but I've been held up twice on Saturday nights, so I decided to close early Saturday and supply my customers on Sunday so I wouldn't be held up."

The dealer was paroled until February 20 for further hearing.

## NEWS OF THE RETAILERS

Alfred Pearson has purchased Sturdevant meat market, Swea City, Ia.

Store and stock of Martin Carlson grocery and meat market, 1731 W. Sixth St., Davenport, Ia., was damaged by fire recently. Loss was covered by insurance.

Bernard Wagoner has taken over meat department of A. & P. store, Newton, Ia.

Meat market has been added to Baringer grocery, Five Points, N. C. S. K. Peeler will manage meat department.

Paul Miller has purchased meat market of J. L. Squires, Chesterville, O.

New Harold Miller meat market has been opened at 1016 N. Oneida st., Appleton, Wis.

Edward Baumgarth and Ray Perry have purchased Jenkins meat market, Reedsburg, Wis.

Wilson and Kirshoff will open new meat market, 2545 N. Bartlett ave., Milwaukee, Wis.

Julius Takats has re-engaged in meat business in Muskegon, Mich.

Ray Butler has opened meat market, 119 E. Grand River ave., Lansing, Mich.

## SCHOOLS FOR RETAILERS

Representative retail meat dealers of Oklahoma and Kansas exchanged ideas with other dealers, took part in round table discussions, listened to educational lecture-demonstrations, and went back to their respective markets with a greater appreciation of the opportunities for more effectively merchandising meat, as the result of attending "short courses" for men of the trade held at the Oklahoma A. and M. College and the Kansas State College, February 10-13. Courses were sponsored by the animal husbandry department of the two institutions in cooperation with the National Live Stock and Meat Board, the Institute of American Meat Packers and state retailer associations.

Instruction covered a wide variety of subjects, including what the housewife wants to know about meat, departmentalizing the store for profit control, meeting consumer demand for smaller cuts, merchandising slower-moving cuts of beef, pork and lamb, new slants in meat cookery, place of meat in proper nutrition, etc.

Covering a survey which she made among housewives, Mrs. D. T. Martin told Oklahoma retailers what women look for in choosing their meat market. These points, in the main, were sanitary condition of the market, personal appearance of the retailer, quality of meat handled, and the attractive use of meat displays and other mediums in suggesting what meats to buy. Mrs. Martin stated that women are always anxious to have good tips on ways of varying their menus and appreciate retailer suggestions along this line.

Five lectures and demonstrations were given on each of the short course programs by Max O. Cullen, head of the meat merchandising department of the National Live Stock and Meat Board. Among other things Mr. Cullen made suggestions for increasing sales on beef, pork and lamb cuts; showed the necessity of keeping accurate records in the meat shop, and presented a number of sales tips which have been proved successful by retailers throughout the country. He stressed the opportunities in arousing consumer interest through the staging of "meat style shows," in which new meat cuts may be introduced.

## AMONG NEW YORK RETAILERS

The annual vaudeville and dance of Eastern District Branch at Schwaben Hall, Brooklyn on Lincoln's Birthday, followed in the footsteps of its predecessors as a social and financial success. A fine program of vaudeville acts was followed by dancing. There was the usual large crowd of neighbors and representatives from other branches, packers, wholesalers and supply manufacturers. The committee in charge of this successful affair was Fred C. Riestter, chairman, Edward Stein, William Kunz and Andrew Schaeffer. Joseph

## JANUARY FRESH MEAT PRICES COMPARED

### New York

Wholesale fresh meat prices for January, 1936, with comparisons:

		Jan., 1936.	Dec., 1935.	Jan., 1935.
<b>BEEF.</b>				
Steer—				
300-500 lbs.,	Choice	\$16.49	\$17.06	\$17.06
	Good	14.27	14.89	15.23
	Medium	11.95	12.29	12.30
	Common	10.75	10.75	9.90
500-600 lbs.,	Prime	19.17	19.17	19.17
	Choice	18.73	17.40	17.47
	Good	14.31	15.05	15.52
	Medium	12.09	12.39	12.63
	Common	11.07	10.75	10.18
600-700 lbs.,	Prime	19.28	19.28	19.28
	Choice	17.21	17.69	17.44
	Good	14.71	15.28	15.64
	Medium	12.11	12.58	12.95
700 lbs. up,	Prime	19.40	19.40	19.40
	Choice	17.43	17.98	17.44
	Good	14.96	15.71	15.76
	Medium	11.55	11.80	11.84
	Common	10.58	10.66	10.56
Cow—	Common	9.83	9.76	8.68
<b>VEAL AND CALF CARCASSES.</b>				
Veal—	Choice	18.28	17.34	16.10
	Good	16.69	15.77	14.56
	Medium	14.87	13.67	12.84
	Common	12.73	11.34	11.44
Calf—	Choice	14.72	13.86	13.86
	Medium	12.85	11.99	11.99
	Common	10.91	10.12	10.12
<sup>1</sup> Skin on.				
<b>LAMB AND MUTTON.</b>				
Lamb—				
38 lbs. down,	Choice	18.98	19.94	19.10
	Good	18.00	19.02	17.98
	Medium	16.97	17.94	16.98
	Common	15.98	16.83	15.72
39-45 lbs.,	Choice	18.48	19.60	18.57
	Good	17.53	18.72	17.50
	Medium	16.71	17.79	16.73
	Common	15.83	16.83	15.50
46-55 lbs.,	Choice	17.60	18.79	17.77
	Good	16.94	18.16	16.95
Mutton (ewe) 70 lbs. down:				
	Good	9.78	8.92	10.94
	Medium	8.37	7.92	9.72
	Common	7.21	6.96	8.46
<b>FRESH PORK.</b>				
Hams, 10-14 lbs. av.		21.42	23.12	17.24
Loins, 8-10 lbs. av.		20.05	21.52	18.46
10-12 lbs. av.		19.89	20.96	18.46
12-15 lbs. av.		18.83	19.76	17.54
16-22 lbs. av.		17.61	18.53	16.22
Shoulders, N. Y. style, skinned, 8-12 lbs. av.		17.80	18.11	14.93
Butts, Boston style,		20.14	20.34	18.12
4-8 lbs. av.		16.10	17.39	12.77
Spareribs, half sheet.				

### Chicago

Wholesale fresh meat prices for January, 1936, with comparisons:

		Jan., 1936.	Dec., 1935.	Jan., 1935.
<b>BEEF.</b>				
Steer—				
300-500 lbs.,	Choice	\$15.85	\$16.75	\$15.80
	Good	13.57	14.48	14.28
	Medium	11.59	12.02	12.07
	Common	10.70	10.54	9.70
500-600 lbs.,	Prime	17.93	17.93	17.93
	Choice	15.97	16.80	15.80
	Good	13.57	14.48	14.30
	Medium	11.59	12.02	12.25
	Common	10.70	10.51	9.87
600-700 lbs.,	Prime	18.43	18.43	18.43
	Choice	16.42	16.90	15.97
	Good	14.21	14.75	14.63
	Medium	11.86	12.15	12.45
700 lbs. up,	Prime	18.63	18.63	18.63
	Choice	16.92	17.39	16.40
	Good	14.57	15.24	14.73
	Medium	10.95	10.86	10.37
	Common	10.15	9.78	8.82
	Common	9.65	9.12	7.53
Cow—				
	Good	10.95	10.86	10.37
	Medium	10.15	9.78	8.82
	Common	9.65	9.12	7.53
<b>VEAL AND CALF CARCASSES.</b>				
Veal—	Choice	16.60	15.88	13.83
	Good	15.60	14.88	12.82
	Medium	13.85	13.54	11.58
	Common	12.90	11.95	10.06
Calf—	Good	13.27	13.38	10.08
	Medium	11.91	11.95	9.00
	Common	10.60	10.52	7.83
<sup>1</sup> Skin on.				
<b>LAMB AND MUTTON.</b>				
Lamb—				
38 lbs. down,	Choice	17.87	18.31	17.68
	Good	17.17	17.56	16.38
	Medium	16.42	16.56	15.98
	Common	15.58	15.56	14.53
39-45 lbs.,	Choice	17.87	18.31	17.60
	Good	17.17	17.56	16.80
	Medium	16.42	16.56	15.60
	Common	15.57	15.56	14.50
46-55 lbs.,	Choice	17.08	17.72	16.69
	Good	16.41	16.94	15.54
Mutton (ewe) 70 lbs. down:				
	Good	9.14	9.50	10.18
	Medium	8.14	8.50	9.02
	Common	7.23	7.50	7.96
<b>FRESH PORK.</b>				
Hams, 10-14 lbs. av.		19.23	20.07	16.24
Loins, 8-10 lbs. av.		19.05	20.08	17.45
10-12 lbs. av.		18.92	20.08	17.44
12-15 lbs. av.		18.11	19.39	16.30
16-22 lbs. av.		17.02	17.98	15.16
Shoulders, N. Y. style, skinned, 8-12 lbs. av.		16.05	16.11	13.73
Butts, Boston style,		18.25	18.10	16.72
4-8 lbs. av.		14.49	15.63	12.18
Spareribs, half sheet.				

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during January, 1936:

	Average prices <sup>1</sup> live animals per 100 lbs. Chicago.			Average wholesale prices of carcasses <sup>2</sup> per 100 lbs. New York.			Composite retail price in cents <sup>3</sup> per lb. New York.		
	Jan., 1936.	Dec., 1935.	Jan., 1935.	Jan., 1936.	Dec., 1935.	Jan., 1935.	Jan., 1936.	Dec., 1935.	Jan., 1935.
<b>Steers—</b>									
Choice	\$12.32	\$13.04	\$11.76	\$17.21	\$17.69	\$17.44	35.14	35.31	31.13
Good	10.65	10.82	9.97	14.71	15.26	15.64	30.14	30.42	26.92
Medium	8.23	8.28	7.71	12.00	12.39	12.63	24.00	24.06	21.78
<b>Lambs—</b>									
Choice	10.71	11.16	9.07	18.98	19.94	19.10	28.82	29.19	27.12
Good	10.24	10.64	8.56	18.00	19.02	17.98	25.43	25.93	24.35
Medium	9.58	10.01	8.01	16.97	17.94	16.98	22.99	23.03	21.57
<b>Hogs—</b>									
Good	9.92	9.69	7.77	21.92	23.28	18.54	29.34	29.03	25.04

<sup>1</sup>Average of daily quotations on choice steers 1100-1300 lbs., good and medium steers 900-1100 lbs.; lambs 90 lbs. down; hogs 200-220 lbs., excluding processing tax.

<sup>2</sup>Average of daily quotations on beef carcasses 500-700 lbs.; lamb carcasses 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

<sup>3</sup>Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

Wagner is president of the branch.

At a business meeting of the Ladies' Auxiliary in the McAlpin on Thursday of last week, with president Mrs. Wm. Kramer in the chair, reports were made by various committees and other routine matters were discussed. On February 27, a card party will be held.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended February 15, 1936, were as follows: Meat—Brooklyn, 818 lbs.; Manhattan, 1,105 lbs.; Bronx, 7 lbs.; Queens, 255 lbs.; total, 2,185 lbs. Poultry—Manhattan, 1,291 lbs.

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

Carcass Beef.		Cor. week,	
		1935.	
Prime native steers—		Feb. 19, 1935.	
400-600	19 1/2 @ 20 1/4	19	@ 20
600-800	19 1/2 @ 20 1/4	18	@ 19
800-1000	19 1/2 @ 20 1/4	19 1/2	@ 20 1/4
Good native steers—			
400-600	17 @ 17 1/4	17	@ 18
600-800	17 @ 17 1/4	17	@ 18
800-1000	16 1/2 @ 17 1/4	17 1/2	@ 18 1/4
Medium native steers—			
400-600	13 @ 13 1/4	15	@ 16
600-800	13 1/2 @ 14 1/4	16 1/2	@ 17 1/4
800-1000	14 1/2 @ 15	16 1/2	@ 17 1/4
Heifers, good, 400-600	14 @ 14 1/4	15	@ 16
Cows, 400-600	10 @ 12 1/2	8 1/2	@ 11
Hind quarters, choice	10 @ 12 1/2	8 1/2	@ 11
Fore quarters, choice	10 @ 12 1/2	8 1/2	@ 11

### Beef Cuts.

	unquoted	unquoted
Steer loins, prime	@ 36	@ 39
Steer loins, No. 1	@ 36	@ 39
Steer loins, No. 2	@ 36	@ 39
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@ 50	@ 55
Steer short loins, No. 2	@ 50	@ 55
Steer loin ends (hips)	@ 22	@ 24
Steer loin ends, No. 2	@ 20	@ 22
Cow loin ends	@ 16	@ 20
Cow short loins	@ 19	@ 25
Cow loin ends (hips)	@ 14	@ 15
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@ 28	@ 28
Steer ribs, No. 2	@ 21	@ 28
Cow ribs, No. 1	@ 16	@ 16
Cow ribs, No. 2	@ 10 1/2	@ 9 1/2
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@ 13 1/2	@ 16 1/2
Steer rounds, No. 2	@ 13	@ 16
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	@ 14	@ 14
Steer chuck, No. 2	@ 12	@ 13 1/2
Cow rounds	@ 12	@ 11 1/2
Cow chucks	@ 11 1/2	@ 9
Steer plates	@ 12	@ 10 1/2
Medium plates	@ 11 1/2	@ 10 1/2
Briskets, No. 1	@ 15	@ 14
Steer navel ends	@ 10	@ 8 1/2
Cow navel ends	@ 9	@ 7
Pork shanks	@ 10	@ 8 1/2
Hind shanks	@ 7	@ 5
Strip loins, No. 1	@ 45	@ 60
Strip loins, No. 2	@ 35	@ 50
Sirloin butts, No. 1	@ 25	@ 30
Sirloin butts, No. 2	@ 20	@ 20
Beef tenderloins, No. 1	@ 85	@ 80
Beef tenderloins, No. 2	@ 80	@ 75
Rump butts	@ 14 1/2	@ 26
Flank steaks	@ 20	@ 20
Shoulder clods	@ 14	@ 11 1/2
Hanging tenderloins	@ 12	@ 19
Insides, green, 5 1/2 @ 6 lbs.	@ 15	@ 13
Outsides, green, 5 1/2 @ 6 lbs.	@ 13 1/2	@ 12 1/2
Knuckles, green, 5 1/2 @ 6 lbs.	@ 14	@ 12 1/2

### Beef Products.

Brains (per lb.)	8	@ 10	@ 9
Hearts		@ 9	@ 9 1/2
Tongues		@ 17	@ 30
Sweetbreads		@ 20	@ 30
Ox-tail, per lb.		@ 11	@ 10
Fresh tripe, plain		@ 9	@ 6
Fresh tripe, H. C.		@ 11 1/2	@ 9 1/2
Livers	18	@ 20	@ 20
Kidneys, per lb.		@ 10	@ 9

### Veal.

Choice carcass	17	@ 19	14 @ 15
Good carcass	15	@ 16	12 @ 13
Good saddles	18	@ 22	14 @ 17
Good racks		@ 17	10 @ 12
Medium racks		@ 14	@ 8

### Veal Products.

Brains, each		@ 12	@ 10
Sweetbreads		@ 40	@ 45
Calves livers		@ 45	@ 40

### Lamb.

Choice lambs		@ 17	@ 17
Medium lambs		@ 15	@ 15
Choice saddles		@ 20	@ 19
Medium saddles		@ 18	@ 18
Choice fores		@ 14	@ 14
Medium fores		@ 13	@ 13
Lamb fries, per lb.		@ 25	@ 20
Lamb tongues, per lb.		@ 15	@ 12 1/2
Lamb kidneys, per lb.		@ 20	@ 20

### Mutton.

Heavy sheep		@ 6	@ 8
Light sheep		@ 9	@ 11
Heavy saddles		@ 9	@ 10
Light saddles		@ 11	@ 13
Heavy fores		@ 6	@ 5
Light fores		@ 9	@ 7
Mutton legs		@ 13	@ 10
Mutton loins		@ 8	@ 7
Mutton stew		@ 7	@ 7
Sheep tongues, per lb.		@ 12 1/2	@ 12
Sheep heads, each		@ 11	@ 10

## Fresh Pork, etc.

Pork loins, 8 @ 10 lbs. avg.	@ 22 1/4	@ 19
Picnics	@ 15 1/2	@ 13
Skinned shoulders	16 1/2 @ 17	@ 14 1/2
Tenderloins	@ 35	@ 38
Spare ribs	@ 16 1/2	@ 15 1/2
Back fat	11 @ 12	@ 15
Boston butts	20 @ 21	@ 18
Boneless butts, cellular trim.		
2 @ 4	@ 24	@ 22
Hocks	13 @ 14	@ 11
Tails	14 @ 15	@ 14
Neck bones	@ 7	@ 6
Slip bones	@ 13	@ 11
Blade bones	@ 12 1/2	@ 12
Pigs' feet	@ 6	@ 7
Kidneys, per lb.	@ 11	@ 9
Livers	10 @ 12	@ 9
Brains	@ 12	@ 8
Ears	@ 8	@ 8
Snouts	@ 12	@ 10
Heads	@ 9	@ 8
Chitterlings	@ 6 1/2	@ 6

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 26 1/4	@ 21 1/4
Country style sausage, fresh in link	@ 21 1/4	@ 19 1/4
Country style sausage, fresh in bulk	@ 19 1/4	@ 17 1/4
Country style sausage, smoked	@ 23 1/4	@ 21 1/4
Frankfurters in sheep casings	@ 21 1/4	@ 19 1/4
Frankfurters in hog casings	@ 21 1/4	@ 19 1/4
Bologna in beef bungs, choice	@ 17	@ 17
Bologna in beef middles, choice	@ 17 1/2	@ 17 1/2
Liver sausage in beef rounds	@ 15 1/2	@ 15 1/2
Liver sausage in hog bungs	@ 19 1/2	@ 19 1/2
Smoked liver sausage in hog bungs	@ 19 1/2	@ 19 1/2
Head cheese	@ 19 1/2	@ 19 1/2
New England luncheon specialty	@ 24	@ 24
Mixed luncheon specialty, choice	@ 19 1/2	@ 19 1/2
Tongue sausage	@ 33	@ 33
Pepperoni	@ 21 1/4	@ 21 1/4
Souse	@ 21 1/4	@ 21 1/4
Polish sausage	@ 21 1/4	@ 21 1/4

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 39	@ 39
Thuringer cervelat	@ 20	@ 20
Farmer	@ 26	@ 26
Holsteiner	@ 25	@ 25
B. C. salami, choice	@ 35	@ 35
Milano salami, choice, in hog bungs	@ 41	@ 41
B. C. salami, new condition	@ 21	@ 21
Frissas, choice, in hog middles	@ 37	@ 37
Genoa style salami, choice	@ 44	@ 44
Pepperoni	@ 34	@ 34
Mortadella, new condition	@ 22	@ 22
Capicola	@ 50	@ 50
Italian style hams	@ 38	@ 38
Virginia hams	@ 40 1/2	@ 40 1/2

## SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 13	@ 20
Special lean pork trimmings	@ 21 1/2	@ 21 1/2
Extra lean pork trimmings	11 1/2 @ 12	@ 11 1/2
Pork hearts	11 @ 11 1/2	@ 11 1/2
Pork livers	11 @ 11 1/2	@ 11 1/2
Native boneless bull meat (heavy)	@ 13 1/2	@ 13 1/2
Shank meat	@ 11 1/2	@ 11 1/2
Boneless chucks	@ 12 1/2	@ 12 1/2
Beef trimmings	@ 13 1/2	@ 13 1/2
Beef cheeks (trimmed)	@ 8 1/2	@ 8 1/2
Dressed canners, 350 lbs. and up	@ 9	@ 9
Dressed cutter cows, 400 lbs. and up	@ 9 1/2	@ 9 1/2
Dr. bologna bulls, 600 lbs. and up	@ 11	@ 11
Pork tongues, canner trim, S. P.	@ 12	@ 12

## SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	

## BARRELED PORK AND BEEF

Mess pork, regular	@ 30.00	@ 30.00
Family back pork, 24 to 34 pieces	@ 30.50	@ 30.50
Family back pork, 35 to 45 pieces	@ 29.00	@ 29.00
Clear back pork, 40 to 50 pieces	@ 27.00	@ 27.00
Clear plate pork, 25 to 35 pieces	@ 20.00	@ 20.00
Bean pork	@ 23.00	@ 23.00
Brisket pork	@ 29.00	@ 29.00
Plate beef	@ 22.00	@ 22.00
Extra plate beef, 200-lb. bbls.	@ 23.00	@ 23.00

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$18.75	
Lamb tongue, short cut, 200-lb. bbl.	\$25.00	
Regular tripe, 200-lb. bbl.	20.00	
Honeycomb tripe, 200-lb. bbl.	23.00	
Pocket honeycomb tripe, 200-lb. bbl.	26.00	

## DRY SALT MEATS

Clear bellies, 18 @ 20 lbs.	@ 14 1/2	@ 14 1/2
Clear bellies, 14 @ 16 lbs.	@ 13 1/2	@ 13 1/2
Rib bellies, 25 @ 30 lbs.	@ 14 1/2	@ 14 1/2
Fat backs, 10 @ 12 lbs.	@ 9 1/2	@ 9 1/2
Fat backs, 14 @ 16 lbs.	@ 10 1/2	@ 10 1/2
Regular plates	@ 11	@ 11
Jowl butts	@ 9 1/2	@ 9 1/2

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	24 @ 25	
Fancy skd. hams, 14 @ 16 lbs., parchment paper	25 @ 26	
Standard reg. hams, 14 @ 16 lbs., plain	23 @ 24	
Picnics, 4 @ 8 lbs., short shank, plain	18 @ 19	
Picnics, 4 @ 8 lbs., long shank, plain	17 @ 18	
Fancy bacon, 6 @ 8 lbs., parchment paper	23 @ 24	
Standard bacon, 6 @ 8 lbs., plain	20 1/2 @ 21 1/2	
No. 1 beef ham sets, smoked—		
Insides, 8 @ 12 lbs.	28 @ 29	
Outsides, 5 @ 9 lbs.	25 @ 26	
Knuckles, 5 @ 9 lbs.	26 @ 27	
Cooked hams, choice, skin, fattened	@ 38 1/2	@ 38 1/2
Cooked hams, choice, skinless, fattened	@ 27 1/2	@ 27 1/2
Cooked picnics, skin on, fattened	@ 27 1/2	@ 27 1/2
Cooked picnics, skinned, fattened	@ 27 1/2	@ 27 1/2
Cooked loin roll, smoked	@ 44	@ 44

## LARD

Prime steam, cash, Bd. Trade	@ \$10.62 1/2 ax	@ 10.12 1/2 ax
Prime steam, loose, Bd. Trade	@ 11 1/2	@ 11 1/2
Refined lard, tierces, f.o.b. Chgo.	@ 12 1/2	@ 12 1/2
Kettle rend., tierces, f.o.b. Chgo.	@ 12 1/2	@ 12 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 12 1/2	@ 12 1/2
Compound, veg., tierces, c.a.f.	@ 11 1/2	@ 11 1/2

## OLEO OIL AND STEARINE

Extra oleo oil	@ 11 1/2	@ 11 1/2
Prime No. 2 oleo oil	10 @ 10 1/2	8 1/2 @ 8 1/2
Prime oleo stearine, edible	8 1/2 @ 8 1/2	8 1/2 @ 8 1/2

## TALLOW AND GREASES

Edible tallow	@ 7	@ 7
Prime packers' tallow	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
No. 1 tallow, 10% f.f.a.	@ 5 1/2	@ 5 1/2
Special tallow	@ 5 1/2	@ 5 1/2
Choice white grease	6 1/2 @ 7	6 1/2 @ 7
A-White grease, maximum 4% acid	@ 6 1/2	@ 6 1/2
B-White grease, maximum 5% acid	@ 5 1/2	@ 5 1/2
Yellow grease, 10 @ 15%	5 1/2 @ 5 1/2	5 1/2 @ 5 1/2
Brown grease, 40% f.f.a.	4 1/2 @ 5	4 1/2 @ 5

## ANIMAL OILS

Prime edible	@ 15	@ 15
Prime inedible	@ 14	@ 14
Headlight	@ 14	@ 14
Prime W. S.	@ 13 1/2	@ 13 1/2
Extra W. S.	@ 13 1/2	@ 13 1/2
Extra lard oil	@ 13	@ 13
Extra No. 1	@ 11 1/2	@ 11 1/2
No. 1 lard oil	@ 10 1/2	@ 10 1/2
No. 2 lard oil	@ 10 1/2	@ 10 1/2
Acidless tallow	@ 11	@ 11
20° neatfoot	@ 17	@ 17
Pure neatfoot	@ 13 1/2	@ 13 1/2
Special neatfoot	@ 13 1/2	@ 13 1/2
Extra neatfoot	@ 12	@ 12
No. 1 neatfoot	@ 11	@ 11

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	@ 8 1/2	@ 8 1/2
Valley points, prompt	@ 10 1/2	@ 10 1/2
White, deodorized, in bbls., f.o.b. Chgo.	10 @ 10 1/2	10 @ 10 1/2
Yellow, deodorized	10 @ 10 1/2	10 @ 10 1/2
Soap stock, 50% f.f.a., f.o.b. mills	1 1/2 @ 2	1 1/2 @ 2
Soya bean oil, f.o.b. mills	@ 7.0	@ 7.0
Corn oil, in tanks, f.o.b. mills	@ 8 1/2	@ 8 1/2
Cocanut oil, seller's tanks, f.o.b. coast	4 1/2 @ 4 1/2	4 1/2 @ 4 1/2
Refined in bbls., f.o.b. Chicago	11 @ 11 1/2	11 @ 11 1/2

## OLEOMARGARINE

White animal fat, margarine, in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@ 10	@ 10
Nut, 1-lb. cartons, f.o.b. Chicago	@ 11 1/2	@ 11 1/2
Puff paste	@ 15	@ 15

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.



## CURING MATERIALS

	Cwt.	Sacks.
Nitrate of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62 1/2	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62 1/2	3.25
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@8.35	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refinera (25%).....	@4.45	
Packers' curing sugar, 100 lb. bags.....	@3.95	
Lob. Reserve, La., less 2%.....	@3.45	
Packers' curing sugar, 250 lb. bags.....	@3.85	
Lob. Reserve, La., less 2%.....	@3.85	

## SPICES

(Basis Chicago, original bbls., bags or bales.)	Whole.	Ground.
Allspice Prime.....	15 1/2	17
Beffited.....	16	17 1/2
Chili Pepper, Fancy.....	23 1/2	25
Chili Powder, Fancy.....	22 1/2	24
Cloves, Amboyna.....	22	26
Madagascar.....	16 1/2	19 1/2
Zanzibar.....	16 1/2	19 1/2
Ginger, Jamaica.....	17	19 1/2
African.....	12 1/2	14 1/2
E. I. & W. I. Blend.....	60	65
Mustard Flour, Fancy.....	24	25
No. 1.....	15	15
Nutmeg, Fancy Blend.....	21	21
East India.....	19	19
E. I. & W. I. Blend.....	21	21
Paprika, Extra Fancy.....	23 1/2	25
Fancy.....	22 1/2	24
Hungarian.....	22 1/2	24
Popina Sweet Red Pepper.....	26 1/2	28
Pepper, Cayenne.....	21	21
Red Pepper, No. 1.....	16	16
Pepper, Black Aleppy.....	9 1/2	9
Black Tellicherry.....	10 1/2	12 1/2
White Java Muntok.....	13	14 1/2
White Singapore.....	12 1/2	14
White Peppers.....	12 1/2	14 1/2

## SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed.....	11	11
Celery Seed, French.....	20	24
Cominos Seed.....	14 1/2	17
Coriander Morocco Bleached.....	8	8 1/2
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2
Mustard Seed, Cal. Yellow.....	8 1/2	10 1/2
American.....	7 1/2	9 1/2
Marjoram, French.....	25	29
Oregano.....	11	14
Sage, Dalmation Fancy.....	9	11
Dalmation No. 1, Fancy.....	8 1/2	10 1/2

## SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@22
Domestic rounds, 140 pack.....	@22
Export rounds, wide.....	@22
Export rounds, medium.....	@22
Export rounds, narrow.....	@22
No. 1 weasands.....	@30
No. 2 weasands.....	@30
No. 1 bungs.....	@20
No. 2 bungs.....	@20
Middles regular.....	@35
Middles, select, wide, 2@2 1/2 in. diam.....	@40
Middles, select, extra wide, 2 1/2 in. and over.....	@70
Dried bladders:	
12-15 in. wide, flat.....	.80
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.50
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.45
Narrow, special, per 100 yds.....	2.35
Medium, regular.....	2.25
Wide, per 100 yds.....	1.70
Extra wide, per 100 yds.....	1.40
Export bungs.....	.27
Large prime bungs.....	.20
Medium prime bungs.....	.13 1/2
Small prime bungs.....	.09 1/2
Middles, per set.....	.20
Stomachs.....	.09

## COOPERAGE

Ash pork barrels, black hoops.....	\$1.40 @1.42 1/2
Ash pork barrels, galv. hoops.....	1.47 1/2 @1.50
Oak pork barrels, black hoops.....	1.30 @1.32 1/2
Oak pork barrels, galv. hoops.....	1.37 1/2 @1.40
White oak ham tierces.....	2.27 1/2 @2.30
Red oak ham tierces.....	2.02 1/2 @2.05
White oak lard tierces.....	2.12 1/2 @2.15

# NEW YORK MARKET PRICES

## LIVE CATTLE

Steers, good 850 lbs.....	\$ 10.00
Steers, medium.....	8.60 @ 9.25
Cows, common and medium.....	6.25 @ 6.75
Cows, cutter and low cutter.....	4.50 @ 5.00

## LIVE CALVES

Vealers, choice.....	\$ 14.00
Calves, common.....	@ 6.50

## LIVE LAMBS

Lambs, choice.....	\$11.10 @11.25
Lambs, common.....	@ 8.50
Ewes.....	4.50 @ 5.00

## LIVE HOGS

Hogs, 188-lb. avg., desirable.....	\$ 11.20
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## DRESSED BEEF

### City Dressed.

Choice, native, heavy.....	19 @ 20
Choice, native, light.....	18 @ 20
Native, common to fair.....	15 @ 17

### Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	17 @ 19
Native choice yearlings, 440 @ 600 lbs.....	16 @ 18
Good to choice heifers.....	14 @ 16
Good to choice cows.....	13 @ 15
Common to fair cows.....	10 @ 12
Fresh bologna bulls.....	12 @ 13

## BEEF CUTS

	Western.	City.
No. 1 ribs.....	24 @ 26	25 @ 28
No. 2 ribs.....	21 @ 23	20 @ 24
No. 3 ribs.....	17 @ 20	17 @ 19
No. 1 loins.....	30 @ 32	32 @ 36
No. 2 loins.....	26 @ 28	28 @ 30
No. 3 loins.....	22 @ 24	22 @ 24
No. 1 hinds and ribs.....	20 @ 22	20 @ 23
No. 2 hinds and ribs.....	16 @ 19	17 @ 19
No. 1 rounds.....	15 @ 15	15 @ 16
No. 2 rounds.....	14 @ 14	14 @ 14
No. 3 rounds.....	13 @ 13	13 @ 13
No. 1 chucks.....	15 @ 16	16 @ 17
No. 2 chucks.....	14 @ 15	14 @ 15
No. 3 chucks.....	12 @ 13	12 @ 13
Bolognas.....	12 1/2 @ 13	12 1/2 @ 13
Rolls, reg. 6 @ 8 lbs. avg.....	23 @ 25	23 @ 25
Rolls, reg. 4 @ 6 lbs. avg.....	18 @ 20	18 @ 20
Tenderloins, 4 @ 6 lbs. avg.....	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. avg.....	50 @ 60	50 @ 60
Shoulder clods.....	12 @ 14	12 @ 14

## DRESSED VEAL

Good.....	19 1/2 @ 20 1/2
Medium.....	18 1/2 @ 19 1/2
Common.....	16 @ 18

## DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	16 1/2 @ 17 1/2
Lambs, good.....	16 @ 17
Lambs, medium.....	15 @ 16
Sheep, good.....	9 @ 11
Sheep, medium.....	7 @ 9

## DRESSED HOGS

Hogs, good to choice.....	\$16.00 @ 16.75
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## FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	22 @ 23
Pork tenderloins, fresh.....	35 @ 36
Pork tenderloins, frozen.....	30 @ 32
Shoulders, Western, 10 @ 12 lbs. avg.....	17 @ 18
Butts, boneless, Western.....	22 @ 23
Butts, regular, Western.....	20 @ 21
Hams, Western, fresh, 10 @ 12 lbs. avg.....	21 @ 22
Picnic hams, Western, fresh, 6 @ 8 lbs. average.....	16 @ 17
Pork trimmings, extra lean.....	22 @ 23
Pork trimmings, regular 50% lean.....	14 @ 15
Spareribs.....	16 @ 17

## SMOKED MEATS

Regular hams, 8 @ 10 lbs. avg.....	26 @ 27
Regular hams, 10 @ 12 lbs. avg.....	25 1/4 @ 26 1/4
Regular hams, 12 @ 14 lbs. avg.....	24 1/2 @ 25 1/2
Skinless hams, 10 @ 12 lbs. avg.....	26 @ 27
Skinless hams, 12 @ 14 lbs. avg.....	25 @ 26
Skinless hams, 16 @ 18 lbs. avg.....	25 @ 26
Skinless hams, 18 @ 20 lbs. avg.....	25 @ 26
Picnics, 4 @ 6 lbs. avg.....	19 @ 20
Picnics, 6 @ 8 lbs. avg.....	18 1/2 @ 19 1/2
City pickled bellies, 8 @ 12 lbs. avg.....	21 @ 22
Bacon, boneless, Western.....	30 @ 31
Bacon, boneless, city.....	29 @ 30
Rollerettes, 8 @ 10 lbs. avg.....	20 1/2 @ 21 1/2
Beef tongue, light.....	21 @ 22
Beef tongue, heavy.....	24 @ 25

## FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, l. c. trimmed.....	25c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	15c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

## BUTCHERS' FAT

Shop fat.....	@ 2.25 per cwt.
Breast fat.....	@ 2.75 per cwt.
Edible suet.....	@ 5.50 per cwt.
Inedible suet.....	@ 5.25 per cwt.

## GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18-18 up
Prime No. 1 veals.....	19	2.05	2.25	2.30	2.50
Prime No. 2 veals.....	18	1.85	2.05	2.10	2.20
Buttermilk No. 1.....	16	1.75	1.95	2.00	....
Buttermilk No. 2.....	15	1.60	1.80	1.85	....
Branded scrubby.....	9	.95	1.10	1.15	1.15
Number 8.....	9	.95	1.10	1.15	1.15

## BONES AND HOOFES

	Per ton
Round shins, heavy.....	\$75.00
light.....	60.00
Flat shins, heavy.....	60.00
light.....	55.00
White hoofs.....	75.00
Black and striped hoofs.....	40.00

## PRODUCE MARKETS

### BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@ 37	@ 39 1/4
Creamery (91 score).....	36 1/2 @ 36 3/4	....
Creamery firsts (88-89 score).....	35 1/2 @ 36	....

### EGGS.

Extra firsts.....	32 @ 32 1/2
Firsts, fresh.....	31 1/2 @ 32
Standards.....	38 1/2 @ 38 1/2

### LIVE POULTRY.

Fowls.....	14 @ 23	22 @ 24
Broilers.....	23 1/2 @ 24	20 @ 23
Chickens, spring.....	18 @ 25	17 @ 22
Turkeys.....	13 @ 23	19 @ 27
Ducks.....	14 @ 23	22 @ 19
Geese.....	12 @ 18	13 @ 14

### DRESSED POULTRY.

Fryers, 31-42, frozen.....	@ 24	25 1/2 @ 26
Roasters, 43-54, frozen.....	24 1/2 @ 25 1/2	25 1/2 @ 27
Roasters, 55 & up, frozen.....	26 1/2 @ 27 1/2	27 1/2 @ 29 1/2
Fowls, 31-47, fresh.....	20 1/2 @ 22 1/2	22 1/2 @ 24 1/2
48-59, fresh.....	@ 24 1/2	@ 25 1/2
60 and up, fresh.....	24 @ 24 1/2	25 @ 25 1/2

## BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended Feb. 13, 1936:

	Feb. 7	8	10	11	12	13
Chicago.....	35	35 1/2	35 1/2	35 1/2	Holiday	36
New York.....	36 1/2	36 1/2	36 1/2	36 1/2	Holiday	37 1/2
Boston.....	36 1/2	36 1/2	37	37	Holiday	37 1/2
Phila.....	37 1/2	37 1/2	37 1/2	37 1/2	Holiday	38 1/2
San Fran.....	34 1/2	34 1/2	34	34	Holiday	34 1/2

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

	34 1/2	34 1/2	35 1/2	35 1/2	Holiday	36
Receipts of butter by cities (tubs):						
This week.....	24,420	32,155	28,381	274,587	240,938	
Last week.....	35,188	48,561	42,205	371,765	413,858	
Chicago.....	15,303	18,685	20,516	136,530	170,307	
N. Y.....	10,971	16,056	17,011	133,882	138,100	
Boston.....	85,882	115,457	108,113	906,764	963,263	
Phila.....	8,795	15,792	199,564	221,303		
Total.....	100,050	770,566	7,570,100	3,988,112		

	In Feb. 13.	Out Feb. 13.	On hand Feb. 14.	Same week day last year.
Chicago.....	20,223	475,775	2,984,154	2,514,291
N. Y.....	73,912	272,006	3,502,356	701,030
Boston.....	8,720	7,083	585,030	851,479
Phila.....	8,795	15,792	199,564	221,303
Total.....	100,050	770,566	7,570,100	3,988,112

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Packinghouse Manager

Wanted, young man with initiative, not afraid of work, to manage small southern packinghouse. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Packinghouse Executive

Progressive Eastern concern doing annual volume of five million dollars in five combination retail food markets has position for meat man of executive calibre. This firm is not looking for ordinary meat man. The person for this job must, in time, be able to assume the duties of merchandising in the meat department of this company.

This man must prove his executive ability by first working in the various units in a managerial capacity. To the man who can make the grade this position offers a future and substantial remuneration.

Please write giving full information on past experience, present or most recent salary, age, education, and other pertinent data to:

W-257,  
THE NATIONAL PROVISIONER,  
407 S. Dearborn St., Chicago, Ill.

## Position Wanted

### Sausage Foreman

Practical experience on quality sausage, loaves, salami, etc., appealing, inexpensive product that will meet the strongest competition of today. Can handle help, figure cost and take full charge. Twenty-four years' successful experience in all details. Now in west, but will go anywhere opportunity warrants. Reliable references. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Sewed Casings Foreman

Sewed casings foreman wants position; 20 years' American and European experience. Serious business man, organization talent, best references. W-259, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Working Sausage Foreman

Position wanted by first-class sausage-maker with many years' experience as foreman and sausage-maker. If necessary, will do the work as well as supervise. Will go anywhere. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausagemaker

Expert sausage-maker with wide practical experience desires connection with live independent firm. Manufactures all kinds of high-grade sausage and specialties. Long experience in both large and small plants. Guarantees results. First-class in all specialty lines. Can correct trouble. A-1 references. Go anywhere. Prefer west. All short cure. W-261, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## Position Wanted

### Practical Sausage Foreman

Can create volume business. Expert on quality sausage, loaves and specialties. Also profitable, inexpensive products with appeal. Eighteen years' successful manufacturing experience in all details. Married, age 40, references. W-263, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Sausage Foreman

Can produce appealing products at minimum cost. Also numerous specialties, summer sausage, salami, and kosher line. Guarantee quick results. Young, married, reliable, references. W-264, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Working Sausage Foreman

Working sausage foreman wishes steady position. Has had 18 years' experience with one of the larger packers, and 13 years with independent packer. Married, age 48, able to handle men and get results. Can go anywhere. References. W-254, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausagemaker or Foreman

Position wanted by experienced sausage-maker. Worked for six years as foreman for Swift & Company, 8 years with independent packing companies. Will go anywhere. Can make any kind of meats. References. Age 41. Single. L. H. HAWKINS, 708—35th St., Norfolk, Va.

### Packinghouse Superintendent

Position wanted by plant superintendent with years of wide, thorough, general practical plant experience. All departments: beef or pork, killing, cutting, processing, manufacturing, etc. Also mechanical department supervision. Handle labor efficiently. Produce results with minimum operating costs. Know costs and yields. References. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Sausage Foreman

Sausagemaker, thoroughly experienced with all kinds of sausage wishes to make connection with company that has future to offer. Know costs and able to handle men. Can make quality products from any materials. Best of references. W-251, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment For Sale

### Can Filler

For sale, 1 Sprague-Sells can filler No. 26—630 for 1 pound cans. Direct-motor drive. FS-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Anderson Expeller

For sale, slightly used, direct-connected, RB Anderson oil expeller. Rush County Mills, Rushville, Indiana.

## Equipment For Sale

### Used Machinery

Closing out used machinery department. Many bargains to offer. Send us your inquiries. Menges-Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

### Equipment for Sale

Complete equipment of large packing plant including three direct-current electric generators; 2 refrigerating machines: one 75 tons and one 150 tons (steam driven); machine shop tools, lathes, drills, etc.; sausage room equipment of all descriptions; hog killing and beef killing floor equipment and machinery (dry rendering); two 5 x 12 C. B. S. cookers, complete; two 400-ton hydraulic presses; smokehouse trees; etc.; meat trucks, all types; curing vats; 3,000 hog and beef trolleys; 2 Altman tripe washers; cutting tables; latest type bacon slicer with moving belt in table; D. C. motors of all sizes. All equipment in first-class condition. FS-256, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Packinghouse Equip. For Sale

Included in equipment purchased from Lancaster Packing Company. All in good condition.

1-No. 166 "Boss" Enterprise Meat Chopper complete with motor—\$350.00.

1-No. 20 "Boss" Sausage Mixer with motor and starting switch—\$150.00.

1-No. 7E Cleveland Kleen-Kut Lard Chopper complete with motor and starting switch.

1-24 ton capacity Frick Ice Machine.

Complete with vertical center crank steam engine, ammonia receiver, double pipe condenser, complete freezing unit, 72-200-lb. freezing can, overhead traveling crane, and American Marsh Brine Pump.

For further details and for complete revised list of other packinghouse equipment for sale, write

GEO. H. ALTEN

P. O. Box 426 Lancaster, Ohio.

### Equipment for Sale

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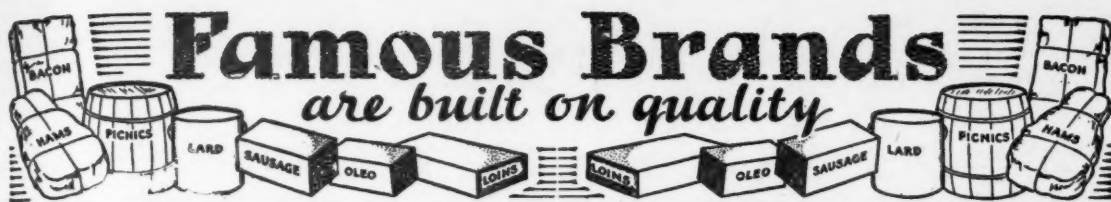
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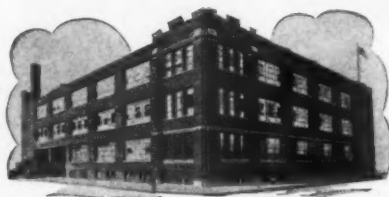
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